Almond Florentine

Description:

Serving Size: 0.55 KG

Categories: Dessert - Garnish

Cost Per Kilo \$ 7.01



Amount	Measure	Ingredient	Preparation Method	Product No.
0.250	kg	Almonds sliced	pan roasted	20-100000890
0.300	kg	Florentine mix		20-100015817

Method of Preparation:

- Pan roast the almonds in a dry pan until golden brown.
- Remove from the pan and cool.
- Mix the nuts with the Florentine mix.
- Sprinkle the mix onto a lined sheet pan.
- Bake at 375F (200oC) until golden brown.
- Remove from the oven.
- While hot, using a pizza bread cutter cut into triangular shapes.
- Place into an air tight container with grease proof paper between each layer.
- Do not refrigerate.

Dated Edited: 6/13/2012