



Jaffa Orange Chocolate Florentines

MAKES
20

TIME
30
MINUTES

LEVEL
Simple

CALORIES
130
PER PORTION

Our step-by-step guide

Step 1

Preheat the oven to 180°C

Step 2

Prepare silicone muffin tins or line 2 large baking trays.

Step 3

Gently heat the fresh Jaffa orange juice until reduced to 1tbsp. Set aside

Step 4

Heat together the honey, butter and brown sugar until melted. Remove from heat and fold in reduced orange juice, then fold in plain flour. Add almonds, cherries, dried fruit and orange zest and combine well.

Step 5

Place a level tbsp of the mixture into each section of the muffin tin or onto the baking tray, If using the tray leave space between each spoonful as they will spread.

Step 6

Bake for around 10 minutes or until golden. Remove from the oven and allow to cool completely.

Step 7

Melt the dark chocolate and stir in the remaining orange zest.

Step 8

Dunk the Florentines into the melted chocolate mixture and leave to set on a sheet of baking paper. Drizzle with white melted chocolate.

Step 9

Enjoy!

You will need

3tbsp Juiced Jaffa Orange
110g Honey
75g Salted Butter
60g Soft Brown Sugar
40g Plain Flour
110g Sliced Almonds
100g Glace Cherries
Handful mixed dried fruit
Zest one Jaffa Orange

To decorate:

200g Dark Chocolate
Zest of one Jaffa Orange
50g White Chocolate



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