

KOMPLET Florenta®

POWDERED FLORENTINE MIX FOR THE EASY PREPARATION OF FLORENTINES, „BEE STINGS“, SLICES AND OTHER DELICACIES. VERSATILE, MULTI-PURPOSE PRODUCT.



Bake the best with something good!

KOMPLET Florenta®

POWDERED FLORENTINE MIX FOR THE EASY PREPARATION OF FLORENTINES, „BEE STINGS“, SLICES AND OTHER DELICACIES. VERSATILE, MULTI-PURPOSE PRODUCT.



Florentines

KOMPLET Florenta	500 g
Almonds, flakes and chopped	250 g
Fine orange/Lemon peel	100 g
Total weight	850 g

Yield: approx. 30 pieces

Method:

Mix all the ingredients together and divide out into 8 - 10 cm diameter rings or special baking trays which have been pregreased and laid on silicone paper or well greased trays.

Baking temperature: 190 °C

Baking time: approx. 10 min.
(with little steam)

After cooling coat and comb the backs with chocolate.

Hazelnut slices

Short Pastry dough	2.000 g
KOMPLET Florenta	750 g
Chopped hazelnuts	500 g
Apricot Jam	300 g
Total weight	3.550 g

Yield: 1 tray 60 x 40 cm

Method:

Pin out short pastry approx. 5 - 6 mm thick on an approx. 60 x 40 cm tray and prebake until light brown. After cooling down spread with apricot jam. Blend hazelnuts and **KOMPLET Florenta** and sprinkle over the sheet. After baking cut whilst still warm.

Baking temperature: 200 °C

Baking time: 20 - 25 min.

After cooling dip the sides in chocolate.

Müsli Power Bar

KOMPLET Florenta	750 g
Chocolate drops	200 g
Almonds, sliced	200 g
Almond pieces	200 g
Chopped hazelnuts	200 g
Raisins	200 g
Sunflower seeds	200 g
Pumpkin seeds	200 g
Oat flakes	200 g
Sesame seeds	200 g
Total weight	2.550 g

Yield: 48 bars

Method:

Blend all ingredients, sprinkle on 60 x 40 cm tray lined with baking paper, smoothen the surface and bake.

Baking temperature: approx. 190 - 200 °C

Baking time: approx. 15 min.
(with steam)

After baking divide while still warm (important!)
48 bars of 10 x 5 cm each.



Bake the best with something good!



Abel + Schäfer

Schloßstraße 8-12 · 66333 Völklingen

Tel.: +49(0)6898/9726-0 · Fax: +49(0)6898/9726-97

export@komplet.com · www.komplet.com