

I would love to see if you could get chef Oscar Ortega to give you the recipe for his Florentines. Everything they make is wonderful, but this is a very special version. Thank you!

— LANI MATTHEWS, JACKSON

Atelier Ortega's Florentines

Ortega says to follow the recipe exactly with no substitutions at all to get these right. The European butter has less water in it, which is very important. These cookies can be stored for up to a month in an airtight container.

For the crust

6 ounces 85%-fat European butter
5 ounces hazelnut flour
5 ounces almond flour
2 1/2 ounces powdered sugar
Pinch of salt
2 ounces sliced almonds

► Melt the butter over medium heat until hot but not separated. Meanwhile, add all the other ingredients to a food processor and process until ground and well combined. Slowly add the hot butter and process until it becomes a paste. Grease a cookie sheet with cooking spray, and press the crust into the pan until it is about 1/4-inch thick. Using a rolling pin, press down on the dough until it is spread out well in the pan and flattened. Bake

in a 350 F oven for 15 minutes. Set aside overnight to firm in the pan.

For the topping

8 ounces powdered sugar
3 ounces 85%-fat European butter
8 ounces heavy cream
2 ounces honey
Pinch of salt

2 1/2 ounces raisins
2 1/2 ounces cranberries
2 ounces orange peel
2 ounces lemon peel
8 1/2 ounces almonds

► Heat a saucepan over medium heat and add the sugar, butter, cream, honey and salt. Bring to a boil and stir constantly. Reduce the

mixture by half by cooking for 8-10 minutes while stirring constantly. Add the rest of the ingredients and pour the mixture on top of the crust. Cook for 13 minutes at 300 F. It should be lightly browned. Refrigerate overnight before you unmold and cut.

