

RECIPE: Black Pepper and Pistachio Florentine

CHEF: Luis Amado CEPC

QUANTITY	INGREDIENT	METHOD
7 oz	Unsalted Butter	1) Combine butter, sugar, dark corn syrup and bring to a light boil.
7 oz	Granulated Sugar	
3 tbsp	Dark Corn Syrup	
2 oz	Heavy Cream	2) Add heavy cream and return to the heat for 1 minute at medium speed.
8 oz	Finely Crushed Pistachios	
1 oz	Dry Oats	3) Remove from the heat and mix in the Pistachios, dry oats and Black Pepper.
½ tsp		
Finely ground Black Pepper		4) Cook for 15 seconds at medium heat and remove.
5) label and refrigerate.		