



# CARAMEL PISTACHIO FINANCIER

chef Intermediate level

SINGLE SERVE SNACKS

## ALMOND PISTACHIO FINANCIER

### INGREDIENTS

#### AVOLETTA

egg whites

all-purpose flour

cornstarch

#### VIGOR BAKING

unsalted butter 82% fat

JOYPASTE PISTACCHIO SICILIA

### PREPARATION

500g Mix the dry elements and add the egg whites.

370g Add the butter and pistachio paste previously.

50g Fill the silicone molds for plum cakes.

30g Bake for about 15 minutes at 180-190°C.

4g

80g

100g

## SOFT CARAMEL FILLING

### INGREDIENTS

#### TOFFEE D'OR CARAMEL

salt

### PREPARATION

200g Combine the two ingredients.

4g

## COATING

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### INGREDIENTS

#### NOBEL PISTACCIO

chopped pistachios

### PREPARATION

qb Mix the two ingredients.  
qb

## Final composition

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Fill the cold financier with the soft caramel filling.

Coat with the pistachio coating.

Decorate with chopped pistachios.