

CARAMEL PISTACHIO FINANCIER

Intermediate level

SINGLE SERVE SNACKS

ALMOND PISTACHIO FINANCIER

AVOLETTA	500g	Mix the dry elements and add the egg whites.
egg whites	370g	Add the butter and pistachio paste previously.
all-purpose flour	50g	Fill the silicone molds for plum cakes.
cornstarch	30g	Bake for about 15 minutes at 180-190°C.
VIGOR BAKING	4g	
unsalted butter 82% fat	80g	
JOYPASTE PISTACCHIO SICILIA	100g	

SOFT CARAMEL FILLING

TOFFEE D'OR CARAMEL	200g	Combine the two ingredients.
salt	4g	

COATING

NOBEL PISTACCHIO	qb	Mix the two ingredients.
chopped pistachios	qb	

FINAL COMPOSITION

Fill the cold financier with the soft caramel filling.
Coat with the pistachio coating.
Decorate with chopped pistachios.

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Extraordinary made simple.