



CARAMEL PISTACHIO FINANCIER

👤 Intermediate level

SINGLE SERVE SNACKS

ALMOND PISTACHIO FINANCIER

AVOLETTA

egg whites

all-purpose flour

cornstarch

VIGOR BAKING

unsalted butter 82% fat

JOYPASTE PISTACCHIO SICILIA

500g

370g

50g

30g

4g

80g

100g

Mix the dry elements and add the egg whites.

Add the butter and pistachio paste previously.

Fill the silicone molds for plum cakes.

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

SOFT CARAMEL FILLING

TOFFEE D'OR CARAMEL

salt

200g

4g

Combine the two ingredients.

COATING

NOBEL PISTACCHIO

chopped pistachios

qb

qb

Mix the two ingredients.

FINAL COMPOSITION

Fill the cold financier with the soft caramel filling.

Coat with the pistachio coating.

Decorate with chopped pistachios.

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GROUP

Extraordinary
made simple.