



CARAMEL PISTACHIO FINANCIER

👤 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

INGREDIENTS

NOBEL PISTACCHIO

chopped pistachios

PREPARATION

qb Mix the two ingredients.

qb

Final composition

Fill the cold financier with the soft caramel filling.

Coat with the pistachio coating.

Decorate with chopped pistachios.