

FINANCIER CHAI

- Hazelnut financier recipe:

DELINOISETTE VIGOR BAKING

INGREDIENTS

all-purpose flour cornstarch

egg whites unsalted butter 82% fat

PREPARATION

550 g Mix all the dry ingredients, add the egg whites stirring by hand then add the 4g melted butter. Fill the silicone moulds and bake for 10-15 minuti at 180-190°C

50g with closed valve.

50g

370g

120g

- Hazelnut financier recipe:

INGREDIENTS

PANNA COTTA MIX

milk

liquid cream 35% fat - (35% m.g.)

PREPARATION

 $75\,\mathrm{g}$ Mix all the dry ingredients, add the egg whites stirring by hand then add the

250g melted butter. Fill the silicone moulds and bake for 10-15 minuti at 180-190°C

250g with closed valve.

8g