



FINANCIER CHAI

🏠 Basic level

- HAZELNUT FINANCIER RECIPE:

DELINOISETTE

VIGOR BAKING

all-purpose flour
cornstarch
egg whites
unsalted butter 82% fat

550 g
4g
50g
50g
370g
120g

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

- HAZELNUT FINANCIER RECIPE:

PANNA COTTA MIX

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

75 g
250g
250g
8g

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