



SPRING FINANCIER

chef Intermediate level

Ingredients

AVOLETTA

VIGOR BAKING

flour

cornstarch

egg whites

unsalted butter 82% fat

honey

Preparation

550g -Mix all powdered ingredients with a whisk.
4g -Add the egg whites and then honey and melted butter, continue
50g mixing until a smooth dough is formed.
50g -Fill the "savarin" silicone moulds previously oiled with a proper spray, and
350g bake in a static oven for 8-10 minutes at 180-190 °C with a closed valve.
120g -Once cooked, take out the baking sheets and turn the silicones upside
115g down on the baking paper sheets.
-Still warm, remove the silicone from the financiers and let them cool down.

PISTACHIO COATING

Ingredients

NOBEL PISTACCIO

Preparation

qb -Melt NOBEL PISTACCIO in a microwave at 45 °C. C.

Final composition

-Put FRUTTIDOR MIRTILLO inside the financier hole and keep in the refrigerator for about 15/20 minutes.

-Place the financiers on a grid and glaze them with the NOBEL PISTACCIO.

-Decorate with DOBLA PEACH BLOSSOM flowers (COD. 78317)