

SPRING FINANCIER

👤 Intermediate level



RECIPE CREATED BY:
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Pastry Chef

AVOLETTA

VIGOR BAKING

flour
cornstarch
egg whites
unsalted butter 82% fat
honey

550g
4g
50g
50g
350g
120g
115g

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

PISTACHIO COATING

NOBEL PISTACCHIO

qb -Melt NOBEL PISTACCHIO 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 PISTACCHIO.
- Decorate with DOBLA PEACH BLOSSOM flowers (COD. 78317)

irca
GROUP

Extraordinary
made simple.