



CARAMEL PISTACHIO FINANCIER

SINGLE SERVE SNACKS

DIFFICULTY LEVEL



ALMOND PISTACHIO FINANCIER

INGREDIENTS

AVOLETTA	g 500
EGG WHITES	g 370
ALL-PURPOSE FLOUR	g 50
CORNSTARCH	g 30
VIGOR BAKING	g 4
UNSALTED BUTTER 82% FAT - MELTED	g 80
JOYPASTE PISTACCHIO SICILIA	g 100

PREPARATION

Mix the dry elements and add the egg whites.

Add the butter and pistachio paste previously.

Fill the silicone molds for plum cakes.

Bake for about 15 minutes at 180-190°C.

SOFT CARAMEL FILLING

INGREDIENTS

TOFFEE D'OR CARAMEL	g 200
SALT	g 4

PREPARATION

Combine the two ingredients.

COATING

INGREDIENTS

NOBEL PISTACCHIO - MELTED AT 40°C

CHOPPED PISTACHIOS

PREPARATION

To Taste

Mix the two ingredients.

To Taste

FINAL COMPOSITION

Fill the cold financier with the soft caramel filling.

Coat with the pistachio coating.

Decorate with chopped pistachios.