



Financier Chai

- Hazelnut financier recipe:

INGREDIENTS

DELINOISETTE	g 550
VIGOR BAKING	g 4
ALL-PURPOSE FLOUR	g 50
CORNSTARCH	g 50
EGG WHITES	g 370
UNSALTED BUTTER 82% FAT	g 120

PREPARATION

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:

INGREDIENTS

PANNA COTTA MIX	g 75
MILK	g 250
LIQUID CREAM 35% FAT	g 250
	g 8

PREPARATION

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.

INGREDIENTS

FRUTTIDOR MIRTILLO

To Taste