



SPRING FINANCIER

STEP 1

INGREDIENTS

AVOLETTA
VIGOR BAKING
FLOUR
CORNSTARCH
EGG WHITES
UNSALTED BUTTER 82% FAT
HONEY

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

PREPARATION

-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.

BLUEBERRY FILLING

INGREDIENTS

FRUTTIDOR MIRTILLO

To Taste

PISTACHIO COATING

INGREDIENTS

NOBEL PISTACCHIO

To Taste

PREPARATION

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



RECIPE CREATED FOR YOU BY MIRKO SCARANI

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