



# 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.

STEP 3

INGREDIENTS

|                    |          |
|--------------------|----------|
| FRUTTIDOR MIRTILLO | To Taste |
|--------------------|----------|