## **SPRING FINANCIER**



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INGREDIENTS		PREPARATION	
AVOLETTA	g 550	-Mix all powdered ingredients with a whisk.	
VIGOR BAKING	g 4	-Add the egg whites and then honey and melted butter, continue mixing until a smooth dough is	
FLOUR	g 50	formed.	
CORNSTARCH	g 50	-Fill the "savarin" silicone moulds previously oiled with a proper spray, and bake in a static oven for 8-	
EGG WHITES	g 350	10 minutes at 180-190 °C with a closed valve.	
UNSALTED BUTTER 82% FAT	g 120	-Once cooked, take out the baking sheets and turn the silicones upside down on the baking paper	
HONEY	g 115	sheets.	
		-Still warm, remove the silicone from the financiers and let them cool down.	

UEBERRY FILLING			
INGREDIENTS			
FRUTTIDOR MIRTILLO	To Taste		
PISTACHIO COATING			
INGREDIENTS		PREPARATION	
NOBEL PISTACCHIO	To Taste	-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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