



## 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	To Taste
CHOPPED PISTACHIOS	To Taste

#### PREPARATION

- Mix the two ingredients.

## FINAL COMPOSITION

Fill the cold financier with the soft caramel filling.

Coat with the pistachio coating.

Decorate with chopped pistachios.