



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
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