



SPRING FINANCIER

STEP 1

INGREDIENTS

AVOLETTA	g 550
VIGOR BAKING	g 4
FLOUR	g 50
CORNSTARCH	g 50
EGG WHITES	g 350
UNSALTED BUTTER 82% FAT	g 120
HONEY	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

PASTRY CHEF