



## SPRING FINANCIER

### STEP 1

#### INGREDIENTS

AVOLETTA  
VIGOR BAKING  
FLOUR  
CORNSTARCH  
EGG WHITES  
UNSALTED BUTTER 82% FAT  
HONEY

g 550  
g 4  
g 50  
g 50  
g 350  
g 120  
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