



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



OCCASION

Afternoon Tea, BBQ, Christmas, Easter, Mother's Day, Summer



FINISHED PRODUCT

Cake, Dessert, Individual portions

ASSORTED FINANCIERS

OVERVIEW

ARE YOU LOOKING FOR AN EASY AND QUICK PASTRY TO BAKE ? THOSE "ASSORTED FINANCIERS" ARE WHAT YOU'RE LOOKING FOR.

*First of all, a bit of history (according [toactuparis](#)) : for several centuries, almond-based pastries were neglected. The cyanide smelling of bitter almonds, we were worried of anything that was almond-based. It was therefore necessary to wait until 1890 to see them reappear in Paris. At that time, a **Pastry Chef named Lasne** decided to bring them up to date. His business being located near the Stock Exchange, his clientele was mainly made up of financiers, eager to eat quickly and without getting their hands dirty. The cake met their expectations.*

Inspired by him, our Chef revisited this classical recipe.

The "**Assorted financiers**" cakes are composed with :

The financier dough | Fruit Filling decorations | Nuts | Diamond Glaze Neutral.

By Chef [Friedrich Mayer](#)– Consultant for Pastry & Bakery Solutions [@BakbelEurope](#)

INGREDIENTS

Group Financier dough

Ingredient	KG
Egg white	0.080
Sugar	0.300
Glucose	0.040
Flour	0.260
Milk	0.090
Clarified butter	0.060
Tpt Almond	-
Total Weight:	0.830

Group Decoration

Ingredient	KG
Diamond Glaze Neutral	-
Nuts	-
Frutojam Gourmet	-
La Poire 10/10	-
La Pomme 10/10	-
Total Weight:	0.000

METHOD

FINANCIER DOUGH (FOR 5 CAKES OF Ø 15CM EACH)

Sift **Tpt almond** and **flour** together. Beat **egg white** into a casserole on a small flame to reach **35°C**, and transfer it into a mixer bowl. Add into it the sifted **Tpt almond**, **flour**, **sugar** and **trimoline** and mix shortly. Make a beurre noisette with the butter (it has to be almost burn). Sift the butter on the financier dough and mix slowly and carefully. Pipe **financier** into flexipan and keep it in the freezer for about **30min**.

DECORATION

Pipe on top of each financier [Frutojam Gourmet](#) or [La Poire 10/10](#) or [La Pomme 10/10](#), and sprinkle with some nuts.

COOKING

Bake at **200°C** for about 15 to 20min.

HOW TO SERVE

Cool down the financiers and glaze them with [Diamond Glaze Neutral](#).

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