Champagne party

Harmony entre la noix de pécan et fruits exotiques.



Recipe

Financier sponge

Butter	210g
Egg whites	316g
Confectionary sugar	274g
Almond flour	157g
Cake flour	95g
Inverted sugar	40g
Salt	2g
Totaal	**1094g**

Financier sponge

Make a light “beurre noisette” and leave to cool down around 30°C. Sift together the confectionary sugar, almond flour and flour, then mix with the tempered egg whites. Add the inverted sugar and salt and combine with the tempered “beurre noisette”. Mold into the greased cup silicon mold. Bake in a convection oven at 170°C around 30 minutes. Unmold when warm and freeze.

Assembly, layout and finishing

Base on the top of the champagne glass is chocolate shortbread, a delicious chocolate bonbon of your choice and of course, Champagne with a fresh raspberry. Dobla decoration: Layer Celebration Dark Amber.

Enjoy this exciting recipe.

Featured Product(s)



Layered celebration dark amber