

# CHOCOLATE FINANCIER WITH FRUIT FILLING (Yield: 100gr)



## Composition

- Z-60 financier mixture
- Bake stable fruit filling
- Milk chocolate glazing
- Chocolate microwave dried sponge cake



## Z-60 Financier dough

Egg whites	180 gr.
Icing sugar	100 gr.
Almond powder	70 gr.
Baking powder	8 gr.
Cake flour	60 gr.
Cream 35%	250 gr.
Melted butter roll	100 gr.
Melted Michel Cluizel Z-60	250 gr.
Michel Cluizel Z-60 drops	100 gr.

Cook the butter (noisette) at 148°C and then pass through a sieve. Mix the icing sugar, the almond powder, the cake flour and the baking powder and mix until combined. Add the egg whites and mix for 2 minutes at slow speed. Melt the chocolate at 50°C- Bring the cream to boil and little by little pour on the chocolate and emulsify properly. When the temperature of the chocolate mix reaches 45°C, add into the previous mixture. Add the Z-60 drops and mix well with a spatula. Leave in the fridge overnight and then bake at 170°C for 14 minutes approximately.

## Mango and passion gel

<b>F15.27</b> Passion fruit purée	300 g
<b>F15.19</b> Mango purée	500 g
Simple syrup	200 g
Gellan gum	16 g

Mix all the ingredients together and heat until boiling point. Pour the mixture into round small silicon molds and put in the fridge.

## Milk chocolate icing

<b>F06.20502</b> Michel Cluizel Mangaro 65% 700 g	
Vegetable oil	200 g

Melt the chocolate with the oil at 45 °C. Storage.

## Microwave chocolate sponge cake

Whole egg	8 unit (480 gr.)
Egg yolk	1 unit (17 gr.)
Sugar	140 gr.
Salt	1 gr.
Cake flour	45 gr.
<b>F06.20488</b> Michel Cluizel Mokaya 66%	200 gr.

Melt the chocolate and combine with the remaining ingredients by using an immersion blender until smooth. Strain the mixture and pour into a siphon gun, charge with 3 gas caps. Put the foam into plastic cups and bake in the microwave for approximately 30 seconds.

## Finishing

Half fill the molds with the chocolate financier dough. Insert the fruit gel in the middle and cover with some more chocolate financier dough. Bake. Let cool and unmold. Freeze and glaze with the milk chocolate glazing and then immediately before setting, put a piece of chocolate microwave sponge cake (previously dehydrated ) on top.