

PISTACHIO FINANCIERS



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
T45 flour	110	9,9
Sevarom Pistachio paste	95	8,6
Baking powder	3	0,3
Almond powder	135	12,2
Icing sugar	300	27,1
Margarine or butter	165	14,9
Yumgo <i>WHITE POWDER</i>	32	2,9
Water (to hydrate the powder)	268	24,2
Total	1108	100,0



PROCESS

- Preheat the oven to 160°C.
- Mix the dry ingredients.
- Mix Yumgo White Powder with the water to rehydrate it.
- Mix the dry ingredients with the rehydrated Yumgo White Powder.
- Add the melted butter or margarine and the pistachio paste and mix.
- Distribute the mixture in moulds.
- Bake at 160°C for 25 minutes.



TIPS

- Wait for the financiers to cool before unmolding them.
- To unmold them quicker, place them in the freezer.

For your questions and projects, contact us at innovation@yumgo.fr

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