

# CHOCOLATE FINANCIERS



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
T45 flour	110	10,3
Cocoa powder	60	5,6
Baking powder	3	0,3
Almond powder	135	12,6
Icing sugar	300	28,0
Butter or margarine	165	15,4
<b>Yumgo <i>WHITE POWDER</i></b>	<b>32</b>	<b>3,0</b>
<b>Water (to hydrate the powder)</b>	<b>268</b>	<b>25,0</b>
<b>Total</b>	<b>1073</b>	<b>100,0</b>



## 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 margarine or butter 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](mailto:innovation@yumgo.fr)

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