

# PISTACHIO FINANCIERS



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
T45 Flour	110	9,93
Sevarom Pistachio paste	95	8,67
Baking powder	3	0,27
Almond powder	135	12,18
Icing sugar	300	27,08
Margarine or Butter	165	14,89
<b>Yumgo <i>WHITE POWDER</i></b>	<b>32</b>	<b>2,89</b>
Water (to hydrate the powder)	268	24,19
<b>Total</b>	<b>1108</b>	<b>100</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 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](mailto:innovation@yumgo.fr)

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