

CHOCOLATE FINANCIERS



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
T45 Flour	110	10,25
Cocoa powder	60	5,59
Baking powder	3	0,28
Almond powder	135	12,58
Icing sugar	300	27,96
Margarine or Butter	165	15,38
Yumgo <i>WHITE POWDER</i>	32	2,98
Water (to hydrate the powder)	268	24,98
Total	1073	100



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

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