

Dulcey chocolate financiers

Ingrédients

- 120g de Dulcey chocolate
- 60g liquid cream 30 or 35% fat
- 150g butter
- 150g egg whites
- 170g icing sugar
- 50g hazelnut powder
- 50g almond powder
- 50g flour
- 60g of chocolate sprinkles (or chocolate chips or even chopped chocolate)

Préparation

1. It's been a long time since I last made these little financiers garnished with chocolate ganache, so here they are !
2. To make a change, I added a creamy Dulcey ganache, this super gourmet blond chocolate from Valrhona.
3. Melt the chocolate.
4. Bring the cream to a boil, then pour it over the melted chocolate, emulsifying well with each addition with a whisk or maryse.
5. You should get a smooth, shiny ganache.
6. Let it cool to room temperature while preparing the financiers.
7. Melt the butter until it becomes brown (remove from the heat when it stops crackling and it has a golden color).
8. Let it cool.
9. Mix the egg whites with the icing sugar and the hazelnut and almond powders, then add the salt and flour.
10. Then add the chocolate sprinkles and the cooled butter (if it is too hot, it will melt the chocolate so be careful!
11.).
12. Fill the mini savarins/kouglofs molds then bake the financiers in the preheated oven at 180°C for 15 minutes.
13. When the financiers are cooked and slightly cooled, unmold them and let them cool completely before garnishing them with the dulcey ganache.
14. Let the ganache set at room temperature for a few hours, or put the financiers in the refrigerator if you are in a hurry.
15. Enjoy !