

Bounty Financiers (coconut/chocolate)

Ingrédients

- 150g butter
- 150g egg whites
- 170g icing sugar
- 100g coconut powder
- 50g flour
- 1 pinch of salt
- 60g chopped Bahibé chocolate
- 60g heavy cream
- 85g Bahibé chocolate
- 10g neutral honey

Préparation

1. Chocolate & coconut financiers, a recipe already made multiple times with plenty of flavors here, but I was still missing the chocolate & coconut version!
2. It's still as easy and quick to make, and also always as good
Equipment: Silikomart financiers mold
Ingredients: I used Bahibé chocolate from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliated).
3. I used coconut powder from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliated).
4. Preparation time: 25 minutes + 20 minutes of baking
For 15 financiers: Financiers: butter egg whites icing sugar coconut powder flour 1 pinch of salt chopped Bahibé chocolate
Prepare the brown butter: melt the butter and let it sizzle over low heat until it reaches a nice golden color.
5. Let it cool.
6. Mix the egg whites with the icing sugar and coconut powder.
7. Add the salt and flour, then the chopped chocolate.
8. Finish by adding the cooled brown butter (be careful, if it's too hot it will melt the chocolate).
9. Pour the batter into your molds (without filling them completely).
10. Bake in the preheated oven at 180°C for 20 minutes, then unmold and let them cool.
11. Chocolate ganache: heavy cream Bahibé chocolate neutral honey
Heat the cream with the honey.
12. melt the chocolate.
13. Pour the cream over the previous mixture while mixing well to obtain a smooth and shiny ganache.
14. Let it cool, then fill the financiers, add a little coconut powder, and enjoy!