

Milk chocolate & hazelnut financiers

Ingrédients

- 150g butter
- 150g egg whites
- 170g powdered sugar
- 100g hazelnut powder
- 50g flour
- 1 pinch of salt
- 60g chocolate chips or sprinkles
- 40g full cream
- 50g hazelnut praliné
- 55g azélia chocolate
- 10g butter
- 15g honey

Préparation

1. A new version of these delicious Cyril Lignac financiers : milk chocolate & hazelnut praliné.
2. For the financiers recipe, I used as usual Cyril Lignac's recipe which is perfect, and I filled them with a milk chocolate & hazelnut praline ganache, using Valrhona's Azelia chocolate, which is already hazelnut flavored.
3. Prep time : 25 minutes + 20 minutes cooking For about 10 financiers : Financiers : butter egg whites powdered sugar hazelnut powder flour 1 pinch of salt chocolate chips or sprinkles Prepare the brown butter: melt the butter and let it sizzle over low heat until it turns a nice golden color.
4. Let it cool.
5. Mix the egg whites with the powdered sugar and hazelnut powder.
6. Add the salt and flour, then the chocolate chips.
7. Finish by adding the cooled hazelnut butter (be careful, if it is too hot it will melt the chocolate).
8. Pour the batter into your molds (without filling them completely).
9. Bake in the preheated oven at 180°C for 20 minutes, then turn them out and let them cool.
10. Praliné chocolate ganache : full cream hazelnut praliné azélia chocolate butter honey Heat the cream with the honey.
11. Mix the praliné and the melted chocolate.
12. Pour the cream over the previous mixture, mixing well to obtain a smooth and shiny ganache.
13. Add the butter and mix again.
14. Let cool, then fill the financiers and enjoy!