

Crunchy Hazelnut and Lemon Financier



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea Australia Volume 2

Ingredients

Crunchy Hazelnut and Lemon Financier Earl Grey mousse

- 125g milk
- 250g cream
- 150g Guanaja chocolate
- 2g gelatin

Lemon pinacion

- 4g lemon zest
- 240g eggs
- 310g sugar
- 2g salt
- 135g cream
- 240g flour
- 4.5g baking soda



- 75g liquid

Ashanti glaze

- 75ml water
- 150g sugar
- 150g glucose
- 100g condensed milk
- 10g gelatin powder
- 60g water
- 150g Ashanti chocolate

Earl Grey cream

- 125g cream
- 124g milk
- 50g egg yolk
- 50g sugar
- 115g Tainori chocolate
- 10g Earl Grey

Methods and Directions

Crunchy Hazelnut and Lemon Financier

Earl Grey mousse

- Soak the gelatin in a large quantity of water.
- Weigh and chop the chocolate.
- Bring the milk to boil and add the well-drained gelatin. Pour around 1/3 of hot liquid over the chocolate and whip to obtain a smooth, supple and glossy texture which shows that an emulsion is being formed.
- Add the rest of the milk making sure you maintain this texture.
- When the chocolate texture reaches 45–50°C, add the single cream, previously whipped until frothy.
- Pour out immediately and freeze.

Lemon pinancion

- Grate the lemon zests on the sugar and mix. Add the whole eggs, the salt and the cream.
- Sieve the flour with the baking soda and add to the mixture.
- Heat the liquid clarified butter to 40–45°C then incorporate into the mixture. Pour into moulds lined with oven paper, then using a scrapper dipped in liquid butter; slash the mixture lengthwise to help the cake rise better in the oven.



- Bake at 150°C for about an hour and check if the cake is cooked by inserting a sharp knife into it.
- When the blade comes out clean, the cake is cooked. Remove from the mould and allow the cake to cool on its side to preserve its shape.

Ashanti glaze

- Mix all the ingredients together and bake at 105°C.

Earl Grey cream

- Make custard sauce with cream, milk, yolk and sugar.
- Keep it in chiller for 4 hours.

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