

CHOCOLATE FINANCIER WITH PISTACHIO



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Usmarini binti Amril



Yam An Nie

A hidden paradise in the heart of a bustling metropolis, Shangri-La Kuala Lumpur lives up to its legendary hospitality to deliver an unforgettable experience. Their afternoon tea is said to be the best in town. No wonder the team claimed the title of the National Winner at the Dilmah RHT Challenge Malaysia. Represented by Usmarini binti Amril & Yam An Nie.

- Sub Category Name
Food
Desserts
- Recipe Source Name
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Ingredients

CHOCOLATE FINANCIER WITH PISTACHIO

- 150g 65% cocoa dark chocolate
- 150g heavy cream
- 55g powdered sugar
- 60g butter (melted)
- 40g flour
- 40g ground almonds
- 1/2 tsp baking powder
- 3 egg whites



Methods and Directions

CHOCOLATE FINANCIER WITH PISTACHIO

- In a heavy-bottomed saucepan, heat the cream to the boiling point, pour over the chocolate and let sit for 2 minutes. Gently stir to melt the chocolate and cream together until smooth.
- In a separate bowl, combine the powdered sugar, flour, ground almonds, and baking powder
- In a small bowl, beat the egg whites for a minute, just to break them up. Add them to the flour mixture carefully, and before they are completely incorporated, add the melted butter.
- Finally, fold in the chocolate/cream mixture and fold until smooth. Divide the batter into the moulds (preferably coated with cooking spray or butter), and bake at 170°C for 15 to 20 minutes.
- Let cool for 5 minutes before you un-mould them. Cut into desired shape, brush the sides of the financier and let it set.
- Sprinkle some pistachio on the financier. Garnish with choc stick and gold leaf.

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