

# Almond and lemon financier, hazelnut cream and nougatine, hazelnut powder |

## Recipe for 4 portions

### Description

Almond and lemon financier, hazelnut cream and nougatine, hazelnut powder

### Note

When cooking a caramel it's important to pay attention to the depth of the color it reaches. The darker it becomes, the more bitter it will be. A little bit of bitterness is nice to balance out the sweetness of a dessert but too much might put off some of your guests.

### Ingredients

#### Financier cake

- 25 Gr Almond powder
- 65 Gr Icing sugar
- 25 Gr Flour
- 60 Gr Egg white
- 10 Gr Honey
- 65 Gr Melted butter
- 0.50 Unit(s) Lemon zests

#### Hazelnut oil powder

- 2 Unit(s) Hazelnuts

#### Mascarpone cream

- 1 Leaf(ves) Gelatin
- 56 Gr Sugar
- 75 Gr 35% cooking cream
- 1 Pinch(es) Sea salt flakes
- 30 Gr Butter
- 115 Gr Mascarpone
- 30 Gr Milk chocolate

#### Candied hazelnuts

- 40 Gr Hazelnuts
- 20 Gr Icing sugar

### Preparation

- Preparation time **30 mins**

#### For the financier

In a bowl, bring all the ingredients together and mix until the mixture is homogeneous. Let it sit and rest in the fridge for an hour. Butter the molds and sprinkle with sugar. Once the molds are lined with sugar fill the molds up to 3/4 with the batter and cook in a 350F until the top is nice and golden.

#### Mascarpone cream

Bloom the gelatin sheets in a large bowl with cold water. In a sauce pan, boil the cream with salt to dissolve. In an other pan, fill with sugar and set the heat to medium low to slowly melt the sugar. Once the sugar is melted, set the heat to medium until the sugar reaches a light blond color and becomes a caramel. Once the caramel has reached the desired color add the hot cream to stop the cooking process. Add the chocolate, bloomed gelatin and butter to the caramel and blend with handheld mixer for 1 minute. Once the preparation has cooled slightly (when you can leave your finger in the mix for 3 seconds without getting burned. Pour on the mascarpone cream and whisk until combined. Let it rest in the fridge until completely cooled.

### Hazelnut oil powder

In a bowl, add all the hazelnut oil. With a whisk, slowly sprinkle in the maltodextrin until the oil has the consistency of a powder.

### Candied hazelnuts

In a pan, add the hazelnuts and powdered sugar. Set the heat to medium high and mix non stop until the sugar turns a light brown color and the nuts are coated evenly. Place on baking sheet to cool and break up in little chunks for decoration.

### To serve

Cut the cakes on a bias and place a piece so the pointy end is in the air. (resting on the other piece)  
With a pastry bag filled with the mascarpone cream and a star tip make little decorations around the plate with it. On the cream, add some of the candied hazelnuts. Sprinkle around the plate the powdered oil and serve immediately.

**Bon appétit!**