Hazelnut financier, milk chocolate cream with a hazelnut nougatine |

Recipe for 4 persons

Description

A classic French cookie, crunchy outside, moist inside. With a milk chocolate and hazelnut nougatine twist!

Ingredients

Hazelnut financier

- 90 Gr Icing sugar
- 65 Gr Hazelnut powder
- 65 Gr Slightly salted butter
- 90 Gr Egg white
- 30 Gr Flour
- 3 Ml Vanilla extract

- Butter

Milk chocolate cream

- 125 Ml 35% whipping cream
- 65 Gr Milk chocolate
- 1 Pinch(es) Sea salt flakes

- Butter

Hazelnut nougatine

- 25 Gr Icing sugar
- 50 Gr Hazelnuts

- Butter

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **350 F°**

Financier batter

Melt your butter on medium/low heat and continue to cook until it takes a slightly golden brown color. Ideally, don't stop mixing until it is ready. In your stand mixer bowl, combine the sieved flour, hazelnut powder and icing sugar. Mix well with the help of a whisk and then add the egg whites one by one (room temperature) and then the vanilla. Finish by adding the warm butter and mix well. Place this mix in a pastry bag and then fill your molds to three quarters. Place in the oven and cook for about 15 minutes, or until they have a nice golden brown color and are nice and fluffy inside.

Milk chocolate cream

In a small sauce pot, bring the cream and salt to a boil, then pour it onto the chocolate. Mix well to combine. Add the rest of the cold cream, mix and then let cool in the fridge. You will whip this as you would normal whipped cream once you are ready to serve.

Hazelnut nougatine

In a sauce pot, combine the hazelnuts and icing sugar with the help of a wooden spatula. On medium heat, mix continuously. Once the sugar starts to color, lower the heat. Once you have reached the desired level of caramelization, spread the hazelnuts on a baking sheet to stop them from cooking more. Store in a dry area.

To finish

Place two financiers on a plate. Break apart the nougatine and sprinkle it on the plate. Add the milk chocolate cream with the help of a spoon.

Bon appétit!