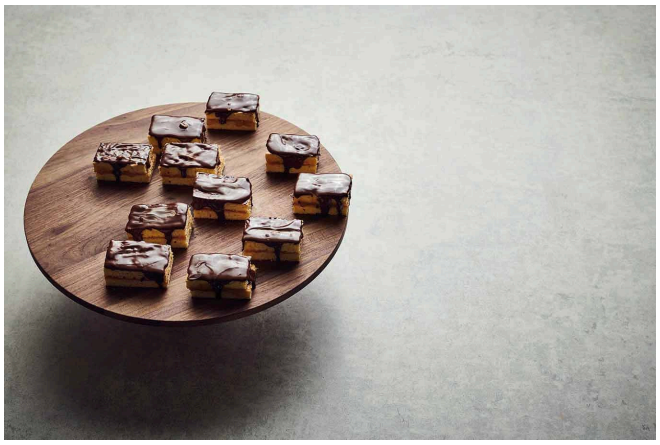
Financiers

מתכון מאת V-ZUG Ltd.



Preparation	45 Mins
Cooking time	20 Mins
חיבור	30
התקן	CombairSteamer V2000 from 2021

with a chocolate glaze and apricots

Cake mixture

4 eggs

150 g sugar

1 pinch of salt

200 g blanched ground almonds

60 g butter, melted

50 g white flour

1 unwaxed lemon, some grated zest

Chocolate glaze

150 g milk chocolate, chopped

50 g white chocolate, chopped

Layering

100 g apricot jam

Cake mixture

In a mixing bowl, mix the eggs, sugar and salt with a whisk until the mixture is pale in colour. Carefully mix in the rest of the ingredients.

Turn the mixture into a lined baking tray and spread to form a 30 x 30 cm square.

Baking

Preheat the cooking space to 200 °C using the top/bottom heat humid mode.

Bake the sponge cake base in the middle shelf position for 20 minutes.

Allow the sponge cake base to cool down.

Chocolate glaze

Melt the milk chocolate in a pan over a low heat, stirring from time to time. Remove the pan from the heat. Add the white chocolate and melt. Create a marble effect with the help of a fork.

Layering

Cut the sponge cake base in half and brush one half with apricot jam. Place the other half on top.

Cut the sponge cake base into 30 rectangles of 3 x 5 cm. Place the rectangles on a wire rack. Drizzle the chocolate glaze over the mini cakes with a teaspoon. Allow the chocolate to cool down.

Cooking steps

(Pre-)heat cooking space to 200 °C with Top/bottom heat damp

Preheating finished. Put the food in.

Top/bottom heat damp 200 °C for 20 Mins

אביזרים

Baking tray

מידע נוסף

הופק ביום	26.01.2022