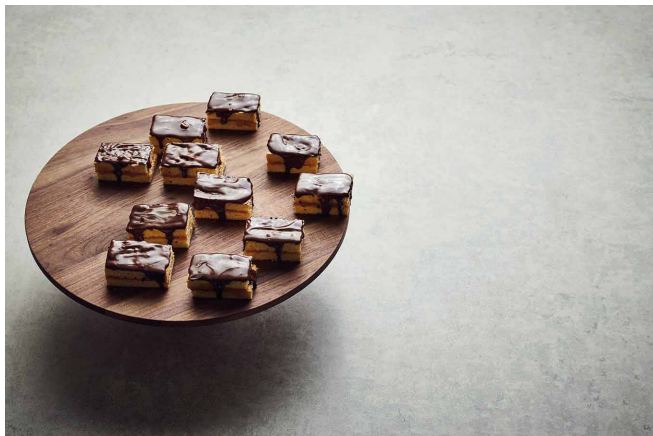




# Financiers

מתכון מאת V-ZUG Ltd.



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

with a chocolate glaze and apricots

## Cake mixture

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- 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

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- 150 g milk chocolate, chopped
- 50 g white chocolate, chopped

## Layering

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- 100 g apricot jam

## Cake mixture

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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

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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

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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

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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

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**(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

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Baking tray

