



Black tahini financier with white chocolate mousse and pear compote



Preparation	45 Mins
Resting time	6 Hrs
Cooking time	30 Mins
Portions	8
Appliance	Combair V2000 from 2021

Black tahini and activated charcoal give the financier cake its deep, dark colour. A fruity, tart pear and franciacorta compote meets creamy white chocolate mousse – an exciting contrast in both flavour and appearance.

Black tahini financier

- 60 g butter
- 80 g egg white
- 85 g icing sugar
- 30 g almond flour
- 20 g white flour
- 10 g cocoa powder (100%)
- 2 tsp activated carbon
- 1 tsp baking powder
- ¼ tsp salt
- 25 g black tahini

Pear compote

- 200 g pears, peeled, in small cubes
- 50 ml sparkling wine (e.g. Franciacorta)
- 1 lime, a little grated zest and 1 tbsp juice
- 2 tsp icing sugar
- 1 tsp liquid honey
- 1 tsp olive oil
- ½ sprig of rosemary, needles plucked off, very finely chopped





1 pinch of salt

1½ leaves gelatine, soaked in cold water for approx. 5 minutes, drained

White chocolate mousse

40 ml cream

1½ leaves gelatine, soaked in cold water for approx. 5 minutes, drained

100 g white chocolate, coarsely chopped

2 egg yolks

25 ml lime juice

1 tsp sugar

Black tahini financier

Melt the butter in a pan, simmer until the butter foams, smells nutty and has taken on a light brown colour, leave to cool. Mix the egg white and all the ingredients up to and including the salt in a bowl. Mix the cooled butter and tahini and slowly stir into the dough. Cover and chill the dough for approx. 3 hours. Preheat the cooking chamber to 180 °C with hot air. Pour the dough into the prepared tin, place on a wire shelf in the preheated cooking chamber and bake for approx. 15 minutes. Remove and leave to cool on a wire rack.

(Pre-)heat cooking space to 180 °C with Hot air

Put the pastry in

Hot air 180 °C for 15 Mins

Pear compote

Place the diced pears and all the ingredients up to and including the salt in a pan, simmer over a medium heat for approx. 15 minutes until the pears have softened a little and most of the liquid has evaporated. Stir in the gelatine. Pour the pear compote into a tin (approx. 2 cm high), cover and leave to set in the fridge. Cut out 8 rounds of approx. 4 cm.

White chocolate mousse

Bring the cream to the boil in a small pan. Stir in the gelatine and remove the pan from the hob. Add the chocolate, leave to stand briefly, stir until the mixture is smooth. Mix the egg yolk, lime juice and sugar in a thin-walled bowl, hang over a gently simmering bain-marie, it must not touch the water. Mix the mixture with the whisk on the mixer until it has reached approx. 80 °C and is frothy. Remove the bowl from the bain-marie and continue to stir for approx. 2 minutes. Stir in the chocolate mixture and leave to cool to room temperature. Whip the cream until it is not quite stiff, then carefully fold into the cooled mixture. Pour the chocolate mousse into a piping bag.

Moulds





Divide the mousse between the silicone moulds, carefully press a pear compote roundel into the mousse so that it is approximately in the middle. Cut out rounds from the financier in the same size as the moulds (approx. \varnothing 5 cm), place on the mousse and press down a little. Freeze the moulds for at least 3 hours. Remove from the freezer 45 minutes before serving, remove from the mould and leave to defrost on the serving plates at room temperature.

Accessories

Square springform tin approx. 17×17cm, base lined with baking paper, sides greased

Silicone cylinder moulds (approx. \varnothing 5 cm each)

Wire shelf

Ring cutter approx. \varnothing 5 cm

Ring cutter of approx. \varnothing 4 cm

