

CHERRY, PISTACHIO AND WHITE CHOCOLATE FINANCIERS

2-4

SERVES

12
MINS

COOK

Kraft*Heinz*
LIGHT
MAYONNAISE



KERTH GUMBS

Winner of the Great British Menu 2020



INGREDIENTS

200g	Heinz Seriously Good Light Mayonnaise
70g	Icing sugar
80g	Butter
200g	Flour
20g	Baking powder
1	Vanilla pod
30ml	Lemon juice
1	Lemon zest
15g	Desiccated coconut
100g	Of cherries (1 per mould)
	Pinch salt

GARNISH

300g	Melted white chocolate
200g	Pistachio nuts
100g	Toasted desiccated coconut

METHOD

1. In a pan heat the butter with vanilla until brown, add lemon juice and a pinch of salt, leave aside to cool.
2. In a bowl combine icing sugar, flour and baking powder.
3. Add the flour mix to the mayo, whisking until smooth.
4. Finally add the melted butter mixture and continue whisking to get a smooth paste consistency.
5. Place the mixture into the moulds and insert a cherry in the centre.
6. Bake at 200 degrees for 10 - 12 minutes, allow to cool in the moulds.
7. Once it is cool, dip the financiers into melted white chocolate followed by chopped pistachio and alternate with toasted desiccated coconut.

Kerth Gumbs

