

Heart of Love

Raspberry Almond Financier

Created by Chef Ambassador Vincent Catala

SWEET JASMINE CRUST

- 80g of softened butter
- 150g flour
- 2g baking powder
- 1g salt
- 1 egg
- 48g powdered sugar
- 12g almond powder
- 3 drops Jasmine Extract

- Mix together butter, powdered sugar, and almond powder and bake at 320°F for 10 minutes.
- Add flour, egg, and Jasmine Extract.
- Chill for one hour.
- Spread out to 4mm thickness.
- Mold in the Panibois molds and cook at 370°F for 10 minutes before adding the financier cream.

FINANCIER CREAM

- 50g almond powder
- 50g cold hazelnut butter
- 25g flour
- 1g salt
- lemon juice (one lemon)
- 3 whole eggs
- 10g rum
- 30g brown sugar

- Mix lemon juice with hazelnut butter, sugar and salt until creamy
- Gradually add the flour and the almond powder, eggs and the rum.
- Fill Sweet Jasmine Crust 1cm thick with Financier Cream and bake for 10 minutes at 370°F

RASPBERRY CREAM

- 2 whole eggs
- 80g raspberry purée
- lime zest
- 64g fine sugar
- 20g lemon juice
- 40g cold butter
- 16g gelatin mix
- 5g pectin NH powder

- Put the lime zest, lemon juice, and the cold butter into a saucepan and heat to a boil.
- Add the sugar and pectin to the mixture and return to boil.
- Remove from heat, add gelatin mix and blend for a few minutes.
- Form a heart shape with 1/2 of the dough in a mold, cool for a few minutes in the fridge then insert the raspberry jasmine marmalade in the middle.
- Combine both halves of the heart, cover and freeze.

RASPBERRY MARMELADE

- 1 vanilla pod
- sea salt
- 100g water
- 100g fine sugar
- 200g raspberries
- 3 drops Jasmine Extract

- Mix vanilla, lime zest, sea salt, water, sugar, and jasmine extract in a saucepan and bring to a boil for approximately four minutes.
- Add raspberries and cook at 225°F.
- Mold and freeze.

ASSEMBLY

- In the pre-cooked pie crust, with the financier deposit ½ cm of raspberry marmalade.
- Pour the hearts, free, and put on a rack
- Glaze the hearts
- Cool in the fridge and put onto the pies
- Cut raspberries in two and drop them around the heart
- Add a gold leaf finish
- Enjoy with love

