

Lemon and honey financier (almond cake), Inaya 65% chocolate mousse in a jar, lime whipped cream

Recette pour 4

Description

Two classic desserts combined into one! If you like almonds and chocolate you are going to love this!

Ingrédients

Lemon and honey Financier

- 125 Gr Icing sugar
- 50 Gr Almond powder
- 50 Gr Wheat flour
- 120 Gr Egg white
- 125 Gr Butter
- 15 Gr Honey
- 2 Unit(s) Lemon zests

Chocolate mousse

- 150 Gr Dark chocolate
- 90 Gr 35% cooking cream
- 180 Gr Egg white
- 30 Gr Sugar
- 1 Unit(s) Egg yolk

Lime whipped cream

- 225 Ml 35% whipping cream
- 50 Gr Sugar
- 1 Unit(s) Lime zest(s)

Préparations

Temps de préparation **45 mins**

Préchauffez votre Oven à 375 F°

Financier

In a sauce pot, cook the butter until it caramelizes slightly (noisette butter). Let it cool down. In a mixing bowl, combine all the dry ingredients. In the bowl of a stand mixer, combine the dry ingredients and the egg whites, then add the butter.

Cooking

Grease the molds and with the help of a pastry bag, fill the molds with the mix. Sprinkle with almond slivers. Place in the oven for roughly 15 minutes making sure you have a nice golden color on top. Remove from the oven and let cool before serving.

Chocolate mousse

Place the chocolate in a mixing bowl over a steam bath. Bring the cream to a boil. Once the chocolate is melted, pour the hot cream on the chocolate and combine with a whisk.

In a mixing bowl, whisk the egg whites until they form soft peaks then add the sugar and continue to whisk until firm. Add the egg yolk to the chocolate mix and combine well.

Fold the meringue into the chocolate mix gently, so as not to lose too much volume. Transfer to the serving dish of your choice and let rest in the fridge for 2 hours ideally.

Lime whipped cream

Whip the cream with the sugar in a mixing bowl with a whisk with a lot of energy so as to incorporate as much air as possible. Once firm, add the lime zest and let rest in the fridge.

Plating

With the help of a pastry pouch, make a nice rosace of whipped cream on top of the chocolate mousse. Top it off with the financier, caramelized side up! Sprinkle with icing sugar and garnish with a nice green leaf (mint or basil).

Bon appétit!