

CHERRY, PISTACHIO AND WHITE CHOCOLATE FINANCIERS

12 MINUTES

Cook Time

2-4

Servings

**SERIOUSLY GOOD
LIGHT MAYONNAISE**

Heinz Products

Ingredients:

200 g Heinz Seriously Good Light Mayonnaise

70 g icing sugar

80 g butter

200 g flour

1 vanilla pod

30 ml lemon juice

1 lemon zest

15 g dessicated coconut

100 g of cherries (1 per mould)

300 g melted white chocolate

200 g pistachio nuts

100 g toasted dessicated coconut

Pinch salt

Method:

1. In a pan heat the butter with vanilla pod 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 Heinz Seriously Good Light Mayonnaise, whisking until smooth.
4. Finally, add the melted butter mixture and continue whisking until a smooth, paste-like consistency is achieved.
5. Place the mixture into the moulds and insert a cherry in the centre.
6. Bake at 200°C for 10 – 12 minutes, then allow to cool in the moulds.
7. Once cool, dip the financiers into melted white chocolate, then coat with chopped pistachio, alternating with toasted desiccated coconut.