

# 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.

