

FLEXIPAN® ORIGINE

NEW

NAME CALISSON

REF FP-01417



Description

With this new mould, you will be able to reproduce the famous Calisson shape from Aix-en-Provence (France).

Its unmatched non-stick properties allow a perfect and easy demoulding and give a smooth and brilliant aspect to your final products!

Flexipan® continues to help achieve excellence!

Size of the mould

Length	17.5"
Width	14.9"
Tray	16" x 24"
Number of indent	6 (2x3)

Size of the indent

Length	7.08"
Width	3.54"
Depth	2"
Volume	18 oz

Product advantages of the Flexipan® Origine range:

- Unique glass fiber fabric texture for superior durability
- Unique silicone specially formulated by our Chemistry Department for the baking and pastry industry
- Non-stick for perfect, clean pan release
- Even baking and colour
- High life expectancy up to 3,000 baking cycles
- Can be used for baking and freezing, for both sweet and savoury recipes

These products may also interest you!



Oval mould
16" x 24"
FP-02206



Mini-oval mould
16" x 24"
FP-02267



Lemon mould
16" x 24"
FP-01529

Interested in our products? Please contact our sales team:
info-usa@sasa-demarle.com | 609-395-0219



www.groupesasademarle.com



Chocolate financier

Brown sugar	118 g
Sugar	130 g
Almond powder	112 g
Bread flour	70 g
Cocoa powder	25 g
Baking powder	2 g
Fine sea salt	1 g
Egg whites	285 g
Brown butter	165 g
Dark chocolate	50 g

Dark chocolate ganache

Cream 36%	145 g
Unsalted butter	35 g
Honey	20 g
Dark chocolate 66%	150 g



Chocolate financier

- Sift the dry ingredients together.
- Add the egg whites and whisk until smooth.
- Add the warm brown butter.
- Add the melted dark chocolate.
- Portion 310 g per Calisson Flexipan® mould (ref. FP-01417).
- Bake at 338°F until fully cooked.
- Cool.

Dark chocolate ganache

- Boil the cream and butter together.
- Pour all over the chocolate and honey.
- Burr Mix to make an emulsion.

Assembly and finishing

- Cut the cooled financier into 3 layers.
- Place 100 g of ganache into the mould.
- Place top layer of financier into the mould.
- Place 100 g of ganache into the mould.
- Place middle layer of financier into the mould.
- Place 100 g of ganache into the mould.
- Place bottom layer of financier into the mould.
- Freeze and unmould.
- Glaze if needed.



Nathaniel Reid

Nathaniel Reid is the owner of St. Louis Baking and Pastry LLC which he started in August, 2014. He works as a pastry Chef, consultant, and educator working with domestic and international brands. He was selected as winner of the U.S. Pastry Competition and named Pastry Chef of the Year in New York City in 2010.