

Pave au Chocolat and Financiers

Continuing on my French patisserie journey...If you are looking for an easy way to enter the world of truffle-making this is it. Pave au chocolate are essentially named after pavers or bricks because they resemble little bricks in a cobblestone road. This is taken from "[Patisserie made Simple.](#)" You simply make a 1:1 ganache (that is chocolate: heavy cream; although I found this to be bit soft at room temp and would probably use a 1.5:1 next time) and pour into a loaf pan lined with plastic wrap. Let it cool at room temp and then put it in the fridge and let it get firm (a couple of hours). Once it is set up invert it onto a cutting board and cut into little 1 cm cubes with a sharp knife and roll in cocoa powder. I served them with toothpicks which made it fun and clean. Store in the fridge but bring to room temp for serving.





Pave au Chocolat

Financiers are a surprisingly delicious way to use up your leftover egg whites from creme patissiere, etc. They are perfect for a snack or breakfast because they are made with mainly almond flour, egg whites and browned butter. I made these in mini-loaf pans.



Financiers