

Almond and honey financier |

Recipe for 12 financier



Description

Warm mini-cakes prepared with almond powder.

Note

Brown butter is simply butter that, when heated to a certain temperature, develops roasted hazelnut flavors, but actually contains no nuts.

Ingredients

For the financiers batter

- 125 Gr Icing sugar
- 50 Gr Almond powder
- 50 Gr Flour
- 120 Gr Egg white
- 125 Gr Butter
- 15 Gr Honey

For the garnish

- 30 Gr Slivered almonds

Lemon chantilly (option)

- 250 Ml 35% whipping cream
- 30 Gr Icing sugar
- 1 Unit(s) Lemon zests

Preparation

- Preparation time **30 mins**

Financiers batter preparation

In a saucepan, heat up the butter until a you obtain a brown color at the bottom of your pan. Cool down. In a mixer bowl, mix all dry ingredients, incorporate the egg whites and then add the brown butter.

Final preparation

Grease the financiers molds and fill them up using a pastry bag, sprinkle some almonds. Bake in the

oven for about 15 minutes and let cool before serving.

Lemon whipped cream preparation

In a bowl, place the cream and icing sugar. Whip the cream until it is firm. Add the lemon zest and mix. Transfer the whipped cream in a pastry bag fitted with a fluted tip.

Bon appétit!