

# Chocolate sweet Financier (fresh almond cakes), dark chocolate ganache, raspberry, chocolate balls |

Recipe for 4 portions / 8 cakes

## Description

## Ingredients

### Almond cakes

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

### Ganache

- 200 Gr Dark chocolate
- 145 Ml 35% whipping cream
- 15 Gr Butter

### Garnish

- 8 Unit(s) Raspberries
- 4 Tsp Dark chocolate ball

### Syrup

- 200 Ml Cold water
- 100 Gr Sugar
- 15 Gr Cocoa powder

## Preparation

- Preparation time **30 mins**

### Almond cake

In a saucepan, brown the butter, making sure not to burn it. Let it Cool down. In a mixing bowl, mix all the dry ingredients, incorporate the egg whites and then add the brown butter. Combine well.

### Final preparation

Grease the financier molds and fill them using a pastry bag, Bake in the oven for about 15 minutes and let cool before serving.

### Chocolate ganache

In a saucepan, bring the cream and glucose to a boil.

Place the chocolate in a large bowl. Pour the hot cream over the chocolate and wait 30 seconds before mixing with a wooden spoon. Mix until the chocolate is completely melted. Add the room temperature butter and mix well (you can use a hand mixer). Refrigerate immediately.

### Plating

Soak the cakes when still warm after the oven with cold syrup. Fill the middle with fresh raspberries.

Cover the raspberries with flowers of whipped cream.  
Garnish with chocolate balls.

### Chocolate syrup

Mix sugar and cocoa, our all the ingredients in a pot and bring to a boil.

Remove from heat.

Let cool down before soaking the cakes.

**Bon appétit!**