

Almond and honey financier with Brie - Virtual Workshop Version

Recipe for 24 12

Description

Almond and honey based classic French dessert.

You will need : 1 mixing bowl, 1 whisk, 1 cupcake or muffin mould, and 1 small cooking pot. (1 pastry piping bag, optional)

Note

Brown butter is just butter that has been cooked to a specific heat and temperature, it develops a hazelnut flavour.

Ingredients

For the financiers batter

- 4 Tbsp Icing sugar
- 1.75 Tbsp Almond powder
- 1.75 Tbsp Flour
- 2 Unit(s) Egg white
- 4 Tbsp Butter
- 1.50 Tsp Honey
- 3 Tbsp Brie cheese

Preparation

- Preparation time **30.00 mins**
- Preheat your **Oven** at **400.00 F°**

Financier batter

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.

Bon appétit!