

# Almond, blue cheese and honey financier |

Recipe for 12 tapas

## Description

Almond and honey based classic French dessert.

## Note

Hazelnut butter is simply butter that, when heated to a certain temperature, develops roasted hazelnut flavours, but does not actually contain any nuts.

You can replace blue cheese with any other cheese that melts well when cooked.

## 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

- 20 Gr Slivered almonds
- 120 Gr Gorgonzola cheese

## Preparation

- Preparation time **30 mins**

### 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, Sprinkle with almonds. Bake in the oven for about 15 minutes and let cool before serving.

**Bon appétit!**