

Financier, coconut oat, almond and peanut butter yogurt, chocolate sauce

Recipe for 4

Description

A simple and effective recipe, which will delight all your guests.

Note

Le beurre de soya peut être remplacé par une margarine.

Le yaourt coco avoine, par un yaourt végétal.

La farine sans gluten, par une farine de riz, châtaigne ou autres.

Ingredients

Financier biscuit

- 100 Gr Soy butter
- 50 Gr Gluten-free flour
- 150 Gr Icing sugar
- 100 Gr Almond powder
- 120 Gr Coconut oat milk yogurt
- 2 Tbsp Hazelnut butter

Chocolate sauce

- 200 Ml Water
- 100 Gr Sugar
- 50 Gr Cocoa powder

Preparation

- Preparation time **20.00 mins**
- Preheat your **Oven** at **375.00 F°**
- Resting time **5.00 mins**

Setting up

Sift the flour and the powdered sugar, a very important operation that will allow you to have a smooth mixture.

Melt the butter in the microwave or in a saucepan.

Butter and perhaps flour the moulds if they are not felt.

Financier biscuit

In a bowl, combine the dry ingredients (flour, powdered sugar, almond powder), add the yoghurt and mix gently.

Then add the melted soy butter, mix and then the peanut butter, mix again.

Pour into the molds of your choice, count about 12 to 15 minutes of cooking for individual.

Chocolate sauce

Bring the water and sugar to the boil in a saucepan, then add the cocoa powder, whisk regularly,

and leave to boil for a few seconds.

The longer the cooking time, the thicker the sauce will become.

Finition

Place the financier on a dessert plate and lightly coat with chocolate sauce. You can sprinkle with caramelized peanuts if you wish.

Bon appétit!