

Financier with honey, raspberries and lemon cream |

Recipe for 12 tapas

Description

Warm mini-cakes prepared with honey and flavored fresh raspberries.

Note

Noisette butter is simply butter that has been cooked until golden brown, to have a nutty and delicious flavor.

Ingredients

For the financiers batter

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

Lemony whipped cream

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

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **390 F°**

Financiers batter preparation

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

Final preparation

Grease the financiers molds and fill them with a spoon. Bake in the oven for about 14 to 18 minutes until nicely browned and let cool before serving.

Lemony whipped cream

Whisk the cream in a cold bowl with the sugar, once nicely whipped, add the lemon zests. Keep it in your fridge, until serving time.

Bon appétit!