

# Pistachio and raspberries financier almond cakes

**Recipe for 12 portions**

## **Description**

Warm mini-cakes prepared with almond powder and flavored with fresh raspberries.

## **Note**

Pistachios can be replaced by pistachio paste or a drop of pistachio extract.

## **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
- 2 Tbsp Pistachios

## **Preparation**

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

### Before the class

Make sure to weigh all the ingredients with a kitchen scale

For this recipe you will need :

- 1 little sauce pan
- 1 blender
- financier silicone mold
- 1 kitchen scale
- 1 bowl
- 2 clean kitchen towels
- 1 silicone spatula
- 1 whisk

### Financiers batter preparation

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

### 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.

**Bon appétit!**