Recipe

Financier



Ingredients

	g
Almond Powder	180
Icing Sugar	375
Egg White	300
Flour	125
Brown Butter	310
	1,290

Working Method

Melt the butter and cook it until brown butter is reached then cool down immediately. Mix all the dry ingredients and add the eggs white until we have a smooth paste add gradually not all at once. Finally add the cooled brown butter to the paste. Let it set for at least two hours or overnight before filling the molds. Fill the molds to the ¾ and bake at 170°C around 15 minutes.

BANO puratos
Food Innovation for Good