

# Financier

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## RECIPE

Powder Sugar :	290 gr
Almond Flour :	110 gr
Bread Flour :	110 gr
Baking Powder :	3 gr
Salt:	2 gr
White Eggs :	300 gr
Butter (Noisette):	160 gr
Honey :	28 gr

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Prepare the Butter Noisette, cook up to 120 to 145 Degrees Celsius

**Tips:** do not go higher or else you risk to burn the casein and it is cancerogenic.



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Sift all dry ingredients together and mix together with White eggs on first speed.

Add the Butter Noisette and the honey, on first speed.

When butter is completely incorporated into the batter, keep the batter in the chiller for 16 to 24 hours.

Next day, pipe the batter into the financier mold.



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Bake it at 180 Degrees Celsius in a Rack oven until golden color.



ROMAIN DUFOUR  
CHEF BOULANGER