



Raspberry Financiers

Makes 12

1/2 cup + 2 Tbsp (130g) granulated sugar
1 cup (100g) almond meal
1/3 cup (50g) all-purpose flour
5 ea. (150g) egg whites
1 tsp (5ml) honey
9 Tbsp (130g) unsalted butter (beurre
noisette: hazelnut butter).
12 ea. fresh raspberries

Financiers should be eaten at room temperature to prevent changes in texture and flavor. Baked Financiers can be refrigerated a few days, or frozen in airtight containers or freezer bags for up to three months.

Raspberry Sauce

(Red fruit preserve can be used instead).

5 oz (150g) frozen raspberry
1/4 cup (60ml) water
2 Tbsp (40g) granulated sugar
1/2 tsp (2g) lemon juice

Thaw frozen raspberry. Bring to boil the raspberry, water, and sugar. Cook 5 minutes on low heat. Add lemon juice. Let it cool down before using.

The raspberry sauce can be refrigerated up to 5 days, or frozen up to six months.

