

Almond, blue cheese and honey financier |

Recipe for 12 tapas

Description

Almond and honey based classic French dessert.

Note

Hazelnut butter is simply butter that, when heated to a certain temperature, develops roasted hazelnut flavours, but does not actually contain any nuts.

You can replace blue cheese with any other cheese that melts well when cooked.

Ingredients

For the financiers batter

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

For the garnish

- 20 Gr Slivered almonds
- 120 Gr Gorgonzola cheese

Preparation

- Preparation time **30 mins**

Financier batter

In a saucepan, brown the butter, making sure not to burn it. Let it Cool down. In a mixing bowl, mix all the dry ingredients, incorporate the egg whites and then add the brown butter. Combine well.

Final preparation

Grease the financier molds and fill them using a pastry bag, Sprinkle with almonds. Bake in the oven for about 15 minutes and let cool before serving.

Bon appétit!