

Financial honey and lemon zest |

Recipe for 12 Tapas

Description

The most pleasant cookie to make and to eat, both go as fast! Very easy to take away or for lunch boxes.

Note

In a refrigerator, well closed, you can keep the mixture before cooking, easily one week.

Ingredients

Financier

- 75 Gr Almond powder
- 180 Gr Icing sugar
- 75 Gr Flour
- 180 Gr Egg white
- 180 Ml Melted butter
- 25 Gr Honey
- 1 Unit(s) Lemon zests

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **375 F°**
- Resting time **60 mins**

Financier

Mix all the ingredients together with a whisk, add the butter at the end.

Reserve in the refrigerator for 1 hour before using.

Cooking

Fill the moulds you have chosen to bake the financiers three-quarters of the way, making sure that they are well caramelized on the outside, this gives you a good idea of how well they are cooked.

Bon appétit!