

# Financier lavender and apricot |

Recipe for 12 tapas



## Description

A small cake, moist on the inside and caramelized on the outside, that's great to enjoy at any time.

## Note

The fruit garnish can vary (dried fruit is ideal, otherwise raspberries, bananas, blueberries, etc.).

## Ingredients

### Sirop lavender

- 300 Gr Dried apricots
- 500 Ml Water
- 500 Gr Sugar
- 1 Tbsp Dry lavender

### Honey and apricot cake

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

## Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **375 F°**

### Lavander sirop

Finely chop the apricots into julienne strips. Bring the water and sugar (syrup) to the boil in a saucepan. Remove the pan from the heat, add the lavender and apricot julienne (save a few for finishing), cover with cling film for 5 to 10 minutes, then remove the cling film and leave to cool completely, drain the apricots and save the syrup, which we'll use to soak the financiers when they come out of the oven.

## Financier

Combine all the ingredients in a bowl, in the order given in the recipe, and whisk to combine. Once the mixture is homogeneous, add the apricot brunoise macerated with lavender and pour into the prepared molds. Place the baking sheet with the molds in the oven, making sure they are nicely colored on the outside before taking them out (caramelization). Generously drizzle the lavender syrup over the financiers, which are still warm when removed from the oven, then remove from the molds before drizzling them with the lavender syrup.

**Bon appétit!**