

RASPBERRY AND PISTACHIO FINANCIER

INGREDIENTS

100g **DLA Bakejam Raspberry**
90g butter
90g egg white
10g honey
90g powdered sugar
50g almond flour
40g cake flour
3g baking powder
50g pistachio paste
2 tbsp crushed pistachios

METHOD

1. In a bowl, sift together the powdered sugar, almond flour, cake flour and baking powder.
2. Make browned butter in a saucepan and set aside to cool.
3. In a separate bowl, mix the egg whites together with honey and pistachio paste. If the mixture is difficult to mix, warm the mixture slightly over a saucepan of simmering water to prevent it from bubbling.

4. Add the wet to the dry ingredients bowl and incorporate well.

5. Add in the browned butter and mix until combined.

6. Pour the batter into a greased mold and pipe in the DLA bake jam in various three spots.

7. Right before baking, top with crushed pistachios.

8. Bake in a preheated oven at 190°C for about 15 minutes.

Let the financier cool before recovering from the molds.

This recipe makes 14 pieces. Enjoy!

FEATURED PRODUCT



Bakejam
Raspberry