



## Financier

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Skill Level: Basic

Yield: approx. 2#/1900g

250g (2 cups) unsalted butter

100g (1 cup) almond flour

100g (1 cup) all purpose flour

295g (2 ½ cups) confectioner's sugar

245g (8 large) egg whites

1. In a heavy saucepan, cook butter to light brown color, whisking occasionally. Reserve warm.
2. Meanwhile, combine dry ingredients.
3. In a large mixing bowl, manually whip egg whites just until frothy and yellow color dissipates. Whisk in almond flour mixture.
4. Slowly whisk in warm brown butter, ensuring complete emulsification. Chill, freeze, or use after resting period of about 2 hours.

Baking time and temperature will vary depending on the forms used; in a convection oven, generally 325°F/165° to 350°F/175°C for smaller pieces and 300°F/200°C to 325°F/165°C for larger pieces This mixture will hold up to one week under refrigeration.