

SILPAT®

A French Revolution in Baking.

Hazelnut Financiers

Preparation time: 20 mins

Baking time: 7 mins

Mold: Mini Muffin Tray 20 Hole

INGREDIENTS:

Butter, unsalted	60 g	2.10 oz.	¼ cup
Confectioners'/icing sugar, sifted	110 g	3.85 oz.	¾ cup + 3 Tbls
Hazelnut powder	40 g	1.4 oz.	½ cup
All-purpose flour	40 g	1.4 oz.	⅓ cup
Baking powder	1 g	0.05 oz.	¼ cup
Honey, clover	10 g	0.35 oz.	1 ½ tsp
Fresh egg whites	2 eggs	2 eggs	2 eggs
Vanilla extract	3 g	0.10 oz.	½ tsp
Hazelnuts, chopped	50 g	1.75 oz.	⅓ cup

METHOD:

- Melt the butter over low heat until it begins to brown slightly. Set aside.
- Mix all of the dry ingredients together (confectioners'/icing sugar, hazelnut powder, all-purpose flour, baking powder).
- Add the honey, half of the egg whites, and the brown butter.
- Add the rest of the egg whites and the vanilla extract.
- Rest for 2 hours in the refrigerator.
- Preheat the oven to 375°F/190°C
- Pipe into the mould two-thirds full and top with chopped hazelnuts.
- Bake for 7-8 minutes.
- Allow to cool for 30 minutes and then unmold.
- Serve or store in an airtight container.

