

# Matcha friands with chocolate drizzle

*recipe by Kylee Newton*

vegetarian/gluten free

Makes 8-9

## Ingredients:

160g unsalted butter, cubed, extra for greasing  
50g gluten free flour, plus extra for dusting  
150g icing sugar  
7g matcha powder  
120g almond meal  
pinch flaky sea salt  
zest of 1 lemon, finely zested  
4 free range egg whites, size 7's  
70g 70% dark chocolate drops

## Method:

Preheat the oven to 200°C/180°C fan. Lightly grease a friand mould with 9 holes, or a medium muffin tray with melted butter and lightly dust with flour ensuring an even light covering. Gently tap the flour around the mould's sides, then discard any excess flour and place the tray into the fridge.

Brown the butter in a saucepan on a medium heat, watching it until it turns dark golden and smells nutty, about 6 minutes. Strain through muslin or a fine mesh sieve and leave aside to get to room temperature.

Make the batter by sifting the flour, icing sugar and matcha into a large bowl, and stir through the almond meal, salt, and lemon zest. In a separate bowl whisk the egg whites until light and fluffy but not stiff, fold them into the dry ingredients until completely combined. Stir through the brown butter until smooth and glossy.

Fill each friand mould with a heaped tablespoon of batter, just over halfway, then bake in the middle of the oven for 10 minutes. Reduce the oven temperature to 180°C/160°C fan, turn the tray around in the oven and bake for a further 12 minutes. They are ready when they start to curve on top and should have a slight spring to the touch. Remove from the oven and allow to cool in the tray for 5 minutes while you make your chocolate drizzle.

Melt the chocolate in a small heatproof bowl hovering over a saucepan of boiling water, without the bottom of the bowl touching the water. Remove the friands by running a knife around the edge of each and turn out onto a cooling rack. Using a teaspoon, drizzle the melted chocolate over the tops.

