

BROWN BUTTER RASPBERRY FINANCIERS WITH CHOCOLATE RASPBERRY GANACHE

Yield: 30 each

Ingredients	Amounts		
French butter, room temperature	as needed		
French butter, cut in ½" pieces	5 oz.	142	g
Almond flour	½ cup	50	g
Almond flour, toasted	½ cup	50	g
Powdered sugar	1 cup + 2 Tbsp.	140	g
Cake flour	5 Tbsp.	45	g
Salt, a pinch	1 ea.		
Egg whites, room temperature	4 ea.		
Freeze dried raspberries, crushed	3 Tbsp.		
Vanilla extract	½ tsp.		
 Chocolate Raspberry Ganache (recipe follows)	 1 cup		
Raspberries	1 pt.		

Method

1. Preheat convection oven to 350°F.
2. Generously butter the molds with softened butter.
3. Brown the butter slowly in a heavy saucepan. When it is a beautiful nutty brown, remove to a small bowl and allow to cool. Do not let it solidify. Brown butter should measure 4 oz / 113 grams.
4. Sift the almond flour, toasted almond flour, sugar, flour and salt into a large bowl. Make a well in the center.
5. Gently whisk the egg whites and vanilla to mix. Pour the egg mixture into the center of the flour mixture. Stir with a spoon or spatula until well incorporated.
6. Slowly pour in the browned butter and mix until smooth. Gently fold in the raspberries.
7. Cover with plastic wrap directly on top of the batter.
8. Refrigerate for 1 hour.
9. Fill each indentation of the mold almost to the top. Rap the tins sharply on the counter to level the tops, then bake for 7 - 10 minutes, until nicely browned and a toothpick comes out clean. Let the financiers cool in the tins, then remove them.
10. Place the financiers on a plate. Pipe a mound of Chocolate Raspberry Ganache on top. Place a raspberry on top of the ganache.

Note: Storage: The financiers can be stored in an air-tight container for up to one week. They can be frozen for up to two months.

The batter can be frozen raw, place a piece of plastic wrap directly on top of the batter to prevent a skin from forming.

CHOCOLATE RASPBERRY GANACHE

Yield: 32 each

Ingredients	Amounts
Raspberry puree, sweetened*	4 oz.
Heavy cream	2 oz.
Chocolate, dark 70%, finely chopped room temperature	4 oz.
Butter, cut in 1/2" pieces, room temperature	1/2 oz.

Method

1. Heat the raspberry puree in a small pot over low heat.
2. Add the heavy cream and heat through.
3. Place the chocolate in a bowl. Pour the hot raspberry mixture on top. Gently stir to combine and melt the chocolate.
4. Whisk in the butter, mixing until the butter has emulsified into the mixture.
5. Continue to whisk the ganache as it cools to form a pipeable consistency.

Note: *For the raspberry puree, use purchased frozen fruit puree such as Boiron or Perfect Puree.

To prepare raspberry puree from scratch: Combine 1 1/2 cups frozen raspberries, a pinch of salt, and 1/4 cups of sugar in a small sauce pot. Bring to a low simmer and cook for 20 - 25 minutes or until the mixture has thickened. Strain through a fine mesh strainer.