

Financiers



Serves :

18



Prep :

20 min.



Rest :

Freezing : -
Refrigeration : 1 to 24h



Cook :

Temperature : 180°C
Time : 10 min.

Special equipment

- ☒ Financier mold 4*8 cm
- ☒ Whisk
- ☒ Conical strainer

List of recipes

- ✓ Brown butter
- ✓ Financier batter



Steps

D - 1

🌀 **Making brown butter**

Page **3**

🌀 **Preparing the financier batter**

Page **3**

Minimum resting time: 1 hour in the refrigerator (ideally overnight)

D-Day

🌀 **Piping into molds**

Page **4**

Maximum thickness: 2 cm

🌀 **Baking**

Page **4**

8-12 minutes at 180°C (356°F)

Unmold while warm and cool on a wire rack.

🌀 **Tasting**

Page **4**

Ideally, enjoy between 20 minutes and 1 hour after baking.

NOTE :

Everything can be made on the same day without resting time, but for better flavor development, it is recommended to let the batter rest for a few hours.

Preparing the Batter

Ingredients

☑ 130 g ~ Butter

=> 90 g ~ Brown butter I

☑ 160 g ~ Powdered sugar

☑ 75 g ~ Almond powder

☑ 60 g ~ Pastry flour

☑ 1,5 g ~ Baking powder (optional)

☑ 15 g ~ Honey

☑ 160 g ~ Egg whites

☑ 2 tsp ~ Vanilla extract

☑ 3 g ~ Salt

- As with any pastry preparation, start by weighing all the ingredients.
- Sift together the powdered sugar, flour, almond flour, salt, and baking powder in a large mixing bowl.
- Whisk to combine, then create a well in the center.

Making Brown Butter (Beurre Noisette):

- In a saucepan over medium heat, melt 130g of butter until it turns amber in color and develops a nutty aroma.
Tip : It should no longer sizzle.
- Strain through a fine sieve to remove burnt milk solids (this prevents bitterness and a burnt taste). You should now have approximately 90g of brown butter.
- Add the vanilla extract and honey, then mix well. (This will enhance the flavor and add a nice roundness to the taste.)

Preparing the Financier Batter:

- Pour the warm brown butter into the well of the sifted dry ingredients.
- Gently whisk to combine, then finish incorporating with a spatula to ensure no dry ingredients remain.
- Gradually add the egg whites in 4 to 5 additions, whisking gently between each one.
- Do not overmix the batter (avoid incorporating too much air), as this would cause the financiers to rise excessively during baking—and they should not crack!
- Once the batter is smooth and lump-free, stop mixing.
- Cover with plastic wrap, pressing it directly onto the surface of the batter, and refrigerate overnight (optional but recommended for softer financiers and enhanced flavors).



Baking :

- Pour the batter into a piping bag and cut the tip to a maximum of 1 cm.
- Lightly grease the financier molds, even if they are silicone, for easy unmolding.
- Fill the molds only halfway to prevent excessive rising.
- Bake in a 180°C (356°F) fan-assisted oven for about 10 minutes.
- The financiers should be lightly golden and slightly browned on the edges.
- Once out of the oven, immediately unmold them and place them on a wire rack to prevent them from becoming soft.

- For the best taste, enjoy them between 20 minutes and 1 hour after baking.
- This way, they will be crispy on the outside and soft on the inside for the perfect texture.



❖ Why Let the Batter Rest?

Letting the batter rest is highly recommended for several reasons:

It allows the dry ingredients (almond flour, flour, powdered sugar) to absorb the moisture from the egg whites and brown butter, improving the final texture.

The batter becomes more homogeneous and dense, which helps prevent excessive rising during baking.

Flavors have time to develop, especially the vanilla, honey, and brown butter notes.

💡 Tip: I also recommend toasting the almond flour (15 minutes at 150°C / 300°F).

👉 Ideally, let the batter rest overnight in the refrigerator. If you're short on time, at least 2 hours of rest is recommended!

❖ Choosing the Right Molds

- Metal molds (preferably steel or aluminum) conduct heat better, creating a crispier crust and nice caramelization on the edges. 👉 This is the choice of professionals!
- Silicone molds are convenient because they make unmolding easier, but they do not conduct heat as well.

Result: The financiers will be softer, but the crust will be less pronounced.

💡 Tip: If using silicone molds, place them on a metal baking sheet to improve heat distribution.

❖ Storage Tips

Financiers are best enjoyed between 20 minutes and 1 hour after baking, as this is when they have the perfect balance of crispiness and softness.

Do not let them cool in their molds, or the steam will make them soft. Unmold them immediately and place them on a wire rack.

The crispiness disappears quickly. If stored in a container, they will lose their texture within a few hours.

👉 Storage options:

- **At room temperature**: In an airtight container, they stay soft for 2 to 3 days but won't be crispy anymore.
- **In the refrigerator**: They last 5 to 6 days. Warm them up in the oven at 150°C (300°F) for a few minutes before eating.
- **In the freezer**: Store in an airtight bag for up to 1 month. To enjoy, thaw at room temperature or reheat for 5 minutes at 150°C (300°F) to restore crispiness.

❖ Flavor Variations

Financiers have a neutral base that allows for many creative flavors. Here are some ideas:

- **Classic**: Lemon zest, vanilla, honey, bitter almond.
- **Fruity**: Fresh raspberries, blueberries, pear chunks, citrus zest.
- **Indulgent**: Chocolate chips, chopped hazelnuts, praline, salted caramel.
- **Exotic**: Grated coconut, pistachio pieces, matcha tea.
- **Unique**: Coffee, spices (cinnamon, cardamom), lavender infusion.

💡 Tip: Add solid ingredients after the batter has rested to prevent excess moisture.

❖ Baking Time & Temperature

- Baking time is typically 10 to 12 minutes at 180°C (356°F) fan-assisted, depending on the mold size.
- For softer financiers: Lower the temperature slightly (170°C / 338°F) and extend the baking time by 1 to 2 minutes.
- For crispier financiers: Increase the temperature to 190°C (374°F) for the last 2-3 minutes of baking.

💡 Tip: Test doneness by lightly pressing a financier—it should be soft but slightly resistant to the touch..

❖ What Makes a Perfect Financier?

A well-made financier should have:

- A slightly golden, crispy crust.
- A soft and moist interior, without being dry.
- A delicious aroma of brown butter and almonds.
- A regular shape with a slight rise in the center—but not too much, and no cracks!