

Almond Financier

INGREDIENTS:

700 g almond flour
1020 g icing sugar
200 g cornstarch
960 g egg white
44 g salt
60 g crushed cocoa nibs
600 g butter

Mix all the dry ingredients.

Melt butter and mix into dry.

Add egg whites and mix until well combined.

Pipe mixture into moulds and sprinkle tops with toasted almond slices.

Bake at 170°C (340°F) for 15 – 20 min.