

Matcha Cherry Financiers



FOR 6-8 FINANCIERS

PREPARATION TIME 15 MIN

COOKING 15/20 MIN

Ingredients

4 egg whites
150 g powdered sugar
100 g soft butter
50 g flour

80 g almond powder
5 g matcha tea
Candied cherries *
Flower of salt

*available at La Maison du Fruit Confit.

Recipe

- 1 Preheat oven to 180°C.
- 2 Melt the butter over low heat until it takes on a pretty hazelnut color. Set aside.
- 3 Mix all the other ingredients one by one in a bowl.
- 4 Gently fold the hazelnut butter into the previous mixture. Mix gently until smooth.
- 5 Divide the mixture between the moulds.
- 6 Sprinkle your financiers with a few grains of fleur de sel and lightly press your cherries into the dough.
- 7 Bake for 15 to 20 min.
- 8 Once baked, wait for your financiers to cool before unmolding.