

Raspberry Financiers (Muffins) with Strawberry Coulis

Prep time: 25 minutes

Cooking time: 20 minutes

For 12 people:

Ingredients:

Raspberry Financiers (Muffins):

225 g almond flour
24 raspberries
3 packets of vanilla sugar
200 g powdered sugar
6 egg whites
120 g flour, sifted
190 g butter

Strawberry Coulis:

300 g strawberries
½ lemon, juiced
1 tablespoon powdered sugar

Directions:

Raspberry Financiers (Muffins):

- . Preheat the oven to 180°C.
- . Mix the almond flour, powdered sugar and vanilla sugar.
- . Stir in the egg whites, but do not whip.
- . Machine whip for about 5 minutes.
- . Melt the butter and then add to the egg white mixture.
- . Add the sifted flour.
- . Fold together with a wooden spatula.
- . Pour the batter into silicone molds.
- . Place a raspberry in the middle of each mold.
- . Bake for 20 minutes and remove from molds, while the Financiers are still hot.

Strawberry Coulis:

- . Wash the whole strawberries in cold water, then remove the tops.
- . Mix the strawberries, lemon juice and tablespoon of powdered sugar.
- . Pass mixture through a sieve and then pour into the serving container of your choice.
- . Refrigerate.