

by: Chin Loo Yee, Izzat Bin Zainal Abidin, Vinski Eugenia Kangnata, Wynne Intan Pratiwi (Taylor's University Malaysia)



preparation time
45 mins



cooking time
25 mins



Financier

- Ground Almond 50g
- Sugar 130g
- Egg White 120g
- Cake Flour 50g
- Unsalted Butter 140g
- **Green House CHOCOLATE, ORANGE, STRAWBERRY, YAM EMULCO** (optional) 7g

For Garnish:
Black & White Sesame Seeds



- 1 Preheat oven to 175°C.
- 2 Whisk ground almond, sugar, 1/3 egg white and **GREEN HOUSE CHOCOLATE, ORANGE, STRAWBERRY, YAM EMULCO** until even.
- 3 Mix in the remaining egg whites, whisk until even.
- 4 Sift cake flour into batter, mix until evenly combined.
- 5 Heat the unsalted butter until it turns brown, sieve and incorporate into batter (let it cool).
- 6 Put batter into piping bag and fill into financier mould until 2/3 full.
- 7 Sprinkle some black and white sesame seeds on the middle as garnish.
- 8 Bake it for 25 minutes, then cover with parchment paper.
- 9 Remove financiers from mould and allow them to cool on wire rack. Best eaten on same day, or freeze them for storage.

Tips

Do not over mix, check your financier from time to time during baking as baking time might varies due to different size of oven and size of the mould.