

# INGREDIENTS

170g butter

150g almond meal

250g icing sugar

50g flour

5 egg whites

Pinch of salt

Some extra butter (for greasing mini muffin trays)

70g blueberries (or any berry)

To serve:

Dehydrated raspberries

Cream

Vanilla

Icing sugar

Combine cream, vanilla and icing sugar and lightly whip to create your chantilly cream

# INSTRUCTIONS

1. Preheat oven to 200 degrees
2. Melt the butter in a small saucepan on low heat. Meanwhile in a bowl sift the icing sugar, flour and add the almond meal
3. Beat the egg whites with a pinch of salt, until they form stiff peaks, then add in the dry ingredients a third at a time, incorporating gently. Gently combine until the batter becomes homogenous, then slowly pour in the warm melted butter, stirring all the time. Don't add all the butter at once. Give it another good stir to be sure everything is well mixed, and your batter is ready
4. Grease the tray generously with butter. Brett used individual dishes in the video but mini muffin trays work well and yield approx. 40 serves
5. Spoon some of the mix into the prepared trays, leaving about 3-5 mm from the top empty, as they will rise
6. Add some blueberries or two to each dish and bake for up to 20 minutes
7. Serve with cream and topped with a couple of dehydrated raspberries



## Financier with Blueberries & Chantilly Cream



40 servings  
(mini size)



30 minutes

Utterly delicious - these are light, chewy, soft and crunchy all at the same time - simply little morsels of happiness.

Perfect in mini size with a cup of tea or coffee after Christmas dinner, or in a larger size (see in the video) to have as dessert.