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ALMOND FINANCIER

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Ingredients	Total weight: ~ 1372 g	100%
• Brown butter	263 g	19%
• Egg whites	395 g	29%
• Icing sugar	343 g	25%
• Roasted almond powder	197 g	14%
• Flour T45	119 g	9%
• Inverted sugar	53 g	4%
• Sea salt	2.5 g	<1%

1. Make brown butter 'beurre noisette' by putting the butter in a saucepan and cooking it on low heat, stirring constantly with a whisk until it turns golden brown and starts to smell like roasted hazelnuts. Strain it and leave to cool down at room temperature.
2. Mix almond powder and sifted icing sugar with a whisk in a mixer bowl. Add salt and briefly mix again.
3. Incorporate sifted flour and inverted sugar.
4. Add room temperature egg whites in one go and start mixing everything in a mixer with a paddle attachment until smooth.
5. After about 2-3 minutes of mixing, add the brown butter and mix until incorporated.
6. Transfer the batter to a clean bowl, cover it with plastic wrap and put in the fridge for 12 hours.
7. Fill your molds with the batter and bake the financiers in the oven, preheated to 150 °C / 302 °F, for about 30 minutes.
8. Allow them to cool down at room temperature.

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