

Matcha tea & raspberry financier

Ingrédients

- 85g of Valrhona raspberry inspiration
- 85g of liquid cream
- 150g of butter
- 150g of egg whites
- 170g of icing sugar
- 100g of almond powder
- 50g of flour
- 6g of matcha tea powder (to adjust according to your taste)

Préparation

1. The return of financiers, this time with a spring version featuring matcha tea topped with a creamy raspberry ganache.
2. Just as quick to make, they are delicious, and you can of course replace the matcha (with pistachio or another nut, for example) if you don't like it.
3. If you don't have any inspiration, you can replace it with white chocolate and replace the cream with raspberry puree, and you will also have a raspberry ganache.
4. Melt the inspiration.
5. Bring the cream to a boil, then pour it in three times over the melted raspberry, emulsifying well with a whisk or spatula with each addition.
6. You should obtain a smooth and shiny ganache.
7. Let it cool at room temperature while preparing the financiers.
8. Melt the butter until it becomes "hazelnut" (remove it from the heat when it stops sizzling and has a golden color).
9. Let it cool.
10. Mix the egg whites with the icing sugar and almond powder, then add the salt, matcha tea, and flour.
11. Then incorporate the cooled butter.
12. Fill the mini savarin or kouglof molds ~~3/4~~ then bake in the preheated oven at 180°C for 15 minutes.
13. When the financiers are baked and slightly cooled, unmold them and let them cool completely before filling them with raspberry ganache.
14. Let the ganache set at room temperature for a few hours, or place the "tigrés" in the refrigerator if you're in a hurry!