

heute gibt es...

Financiers au café



Ingredients: (For 8-10 pieces)

- 50g almond kernel
- 50g Mehl
- 120g icing sugar
- 4 egg whites
- 2 EL kalten Espresso
- 60g Butter
- Icing sugar for dusting

Preparation:

1. First, the bitter cup of almonds must be removed. This works best when the almonds are just for a minute in boiling and then immediately placed in ice water. Now can the shell easily peel off with your fingers. The skinless almonds place them on a paper towel to dry.
2. Grind the dry almonds with the food processor very finely and then mix in a bowl with the flour.
3. Now beat the egg whites with an electric mixer until fluffy and meanwhile, mix the icing sugar slowly.
4. Preheat the oven to 180 ° C (fan oven) Pre-heat.
5. Add the flour and almond mixture and the cold espresso also to egg mixture and mix well.
6. Melt the butter in a saucepan and brown work under the dough.
7. Now the espresso cups are greased and filled $\frac{2}{3}$ to the ground.
If you are willing to not risk to put your cups in the oven, you can instead also small rectangular molds - Die traditional Financier-Form - or use cupcake liners.
8. The financiers for 17 minutes in the oven baked, let it cool down and lukewarm dissolve out of the cups.
9. Serve with powdered sugar dusting and with a cup of fresh espresso.