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Pistachio-Raspberry Financiers



Photo Susie Iventosch

(Makes 6 three-inch individual cakes)

INGREDIENTS

1/2 cup all-purpose flour

1/2 teaspoon salt

1 cup roasted, unsalted pistachios (available at Trader Joe's and Whole Foods)

1 cup powdered sugar

12 tablespoons unsalted butter (1 1/2 sticks)

1 teaspoon vanilla extract

6 large egg whites

1/2 cup fresh raspberries for cake

Apricot-Raspberry Glaze

1/2 cup apricot preserves

1/4 cup raspberries

Heat jam in small saucepan, just until warm and slightly thinned. In a food processor, puree jam with raspberries. Reheat to serve warm over cakes and garnish with any extra raspberries.

INSTRUCTIONS

Sift flour and salt together into a small bowl and set aside.

In a food processor, chop the pistachios until finely ground, about 1 minute. Add sugar and pulse until well combined, about 10 pulses. Transfer mixture to a large bowl.

Melt butter in a medium frying pan over medium-low heat, until butter turns amber and smells nutty, about 7 minutes, or so, depending upon your stove's heat. Swirl the pan occasionally to heat butter evenly and keep from getting too dark. Strain butter through a mesh sieve into a separate bowl. Add vanilla.

Beat egg whites in a medium bowl until frothy. Stir into pistachio-sugar mixture with a rubber spatula, until just combined.

Gently stir butter into flour mixture, just until evenly combined. Cover batter with plastic wrap and refrigerate for 1 hour.

Preheat oven to 450°. Using a muffin tin with six cups (each about 3-inches in diameter) spray or grease each cup well. Fill each with batter and bake for 6 minutes at 450°. Reduce heat to 400° and bake financiers just until beginning to brown around the edges, about 8 more minutes. Remove from oven, turn cakes out from pan and cool on rack.

To serve, spoon Apricot-Raspberry Glaze over top and garnish with fresh raspberries.

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