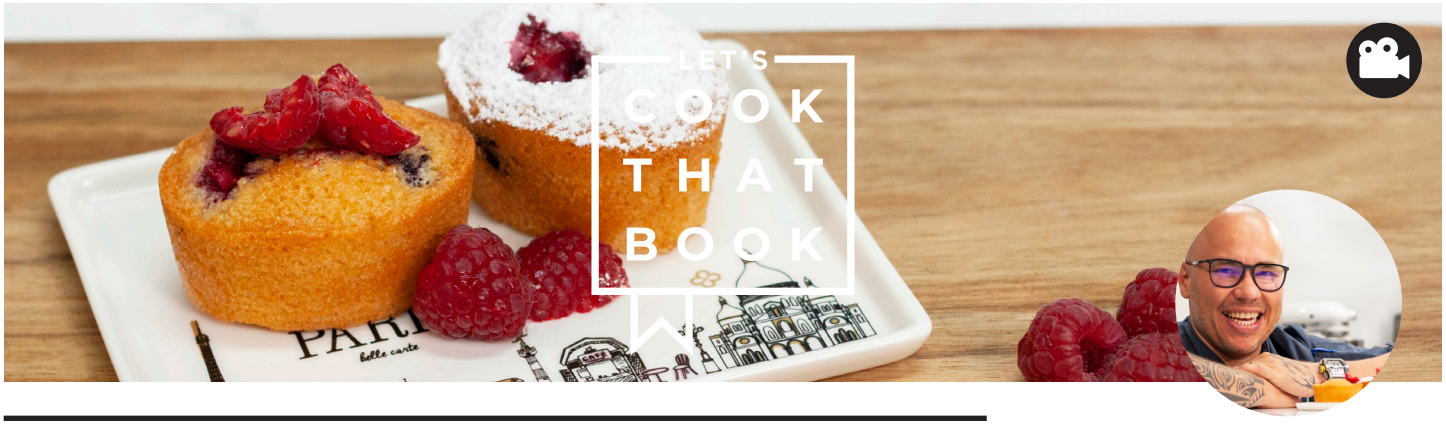

BERRY FRIANDS

A perfect treat to always have ready in the freezer.
Recipe by Pierrick Boyer

Cook Time 30-40 minutes | Makes 8

These little almond-based cakes are a delight to eat and pretty easy to make. And they freeze really well too!

Ingredients

150g butter – to create hazelnut butter,
plus extra to grease tins
365g Icing sugar, sifted
plus extra to serve, if desired
140g plain flour, sifted
4g baking powder, sifted
3g table salt
135g almond meal, sifted
12 egg whites (370g)
handful of frozen berries of choice

Method

Preheat oven to 165°C. Grease 8 friand tins with butter.

Make the hazelnut butter by adding the butter to a small frypan over medium heat. This should take about 10 – 12 minutes. When the butter has turned a dark brown colour remove from heat, and pass through a fine strainer into a bowl to collect any particles. Discard the particles and set aside.

Sift almond meal to bowl, then sift in icing sugar, flour, baking powder and salt.

Add butter and egg whites, and whisk well to combine.

Place batter into a piping bag or simply spoon the mixture evenly between the moulds. Top friands with frozen berries and bake for approximately 20 minutes.

Remove friands from moulds and cool on a cooling rack.

Sift over icing sugar if desired and enjoy! Voila

LET'S COOK THAT BOOK

Sponsored by House
We are Cooking, Dining and Entertaining 24/7 houseUK.com
AU: house.com.au
UK: houseuk.com
#showusyourhouse
#letscookthatbook

Pierrick Boyer , International Pastry Chef & Owner Reverie Cafe & Desserts
31 Izett Street Prahan Melbourne