



## Strawberry Financiers with Roast Rhubarb

### Serving:

Makes 18 financiers or 6 tart tins.

### Type:

dessert- Dairy

### Author:

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### Notes:

When traveling and tasting through Napa Valley, we landed on the perfect experience. Silverado Cooking School sources almost all of their ingredients from the owner's farm at his residence. We picked tons of ingredients and cooked a magnificent kosher-friendly lunch together.

These Strawberry Financiers with Roast Rhubarb highlight early summer fruit and veggies. Beware that rhubarb leaves are poisonous and should be cut and discarded.

## Ingredients:

### Strawberry Financiers:

1oz butter for brushing tins

10 egg whites

300g melted and browned butter

175g almond meal

370g powdered sugar plus more for decorating

100g flour, sifted

1 cup strawberries, hulled and cut in halves or quarters

powdered sugar

### Roast Rhubarb:

1 lb rhubarb

3 oz golden brown sugar

Juice and zest of orange

1 tablespoon finely chopped fresh ginger

## Directions:

### Make the financiers:

Preheat the oven to 350 degrees F.

Butter 2 financier tins or 6 x 3 1/2 " fluted tart tins.

In a stand mixer or with a whisk, beat the egg whites for about 2 minutes or until they are liquid.

Add the browned butter, almond meal, sugar and flour. Mix it well.

Fill the molds about 2/3 full with the mixture. Arrange the strawberries on top.

Bake in the oven for about 25-30 minutes, just until they are golden brown and a toothpick inserted in the center comes out clean.

Dust with powdered sugar and serve warm with some more fruit and whipped cream.

Roast the rhubarb:

Heat oven to 400 degrees F.

Rinse the rhubarb and shake off the excess water.

Trim the ends and cut the rhubarb into little finger-sized pieces.

Put the rhubarb in a shallow baking dish. Add the sugar, orange zest and juice and chopped ginger. Toss together, then shuffle the rhubarb so it's in a single layer.

Cover with foil and roast for 15 mins.

Remove the foil. The sugar should have dissolved, so give everything a little shake and roast for another 5 mins without the cover or until tender and the juices are syrupy.

Test with a sharp knife; the rhubarb should feel tender, not mushy, and still have kept its shape.

## Tips:

We used simple muffin tins instead of the traditional financier pans. Be sure to remove the cakes from the pan about 5-10 minutes after removing from oven.