

# 'Financier' of Livarot

✓ EASY | ⌚ 25 MIN PREPARATION TIME | ⌚ 20 MIN DE CUISSON



## INGREDIENTS FOR 4

- 120g Livarot
- 60g cured ham
- 2 eggs
- 4 fresh figs
- 12cl lukewarm milk
- 110g wheat flour
- 1 tea spoon of baking powder
- 20g almond powder
- 15g chopped black olives
- 1 spoon of honey
- Salt and ground pepper

## PREPARATION

1. Preheat the oven to 180°C.
2. Cut the slices of ham and the Livarot with the rind in small cubes (keep on the side)
3. In a bowl, whisk the eggs and add the flour, almond powder, baking powder and salt and pepper.
4. Add the oil and the milk little by little.
5. Mix it and add the olives and the Livarot/ham.
6. Pour the mixture into 'financiers' moulds and bake it for 10 minutes (depending on size of the mould)
7. Rinse, dry and cut your figs in thin slices.
8. Put a slice of fig and a slice of Livarot on top of each 'financier' add honey with a brush and bake again for 10 minutes.
9. Your 'financier' is ready when the inside is dry, you can check with the edge of a knife.

