

Desserts

Madeleines



Ingredients.

600 g	butter
750 g	eggs (12 pcs.)
150 g	egg yolk
550 g	sugar
500 g	flour
20 g	baking powder
2	vanilla beans
5 g	salt

Method.



1. Melt the butter and cool it slightly.
2. Beat the eggs and the yolks gradually adding the sugar. The mixture should be pale and very thick.
3. Sift the flour and add baking powder, vanilla and salt. Fold it into the batter and mix it well until smooth and even.
4. Grease the Madeleine molds and fill in the batter.



Bake using the following cooking steps.

- Preheat - 220 °C
- Insert the cakes
- Hot air - 190 °C - 8-9 mins (according to size) – 100% fan speed

After baking:

Leave the cakes to cool in the molds.



Chef's tip.

Add freshly grated peel of 3 limes to the dough to get a nice citrusy taste.



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