

## **Madeleine Cookies**

**Alliance Française de DuPage Baking Demonstration**

**Saturday, July 31, 2021 at 11:00 am**

**Presented by Chef Chris Thielman & Karen Thielman**

**Servings: 12 large-sized madeleines**

**Special cooking equipment: Madeleine mold non-stick pan with 3" x 2" cavity size (12 per pan), standing or hand-held mixer, sifter, spatula, whisk, cooling rack**

### **Ingredients:**

2 Tablespoons very soft unsalted European-style butter to coat the madeleine mold cavities

90 grams unsalted European-style butter (browned) **COOLED to room temperature.**

90 grams granulated sugar

100 grams whole beaten eggs (2 large size eggs)

1/8 teaspoon salt

100 grams all-purpose flour plus some extra to flour the madeleine mold cavities

¾ teaspoon baking powder

### **Ingredients for optional finishing touches:**

1 cup sifted powdered sugar

4 ounces 60% cacao bittersweet chocolate (chopped)

### **Method:**

Brush the cavities of a madeleine mold with very soft butter. Sift flour over the top of the pan. Tap off any excess onto a sheet of aluminum foil to catch the excess. Place pan in the fridge.

Place 90 grams unsalted butter in a small saucepan and lightly brown the butter on high heat. Immediately pour the butter into a small container or the heat from the pan will continue to darken the butter and turn it bitter. Allow to cool to room temperature.

Using the metal bowl of a standing electric mixer, add the sugar, beaten eggs and salt. Take the metal bowl and warm the mixture over a double boiler while whisking constantly. When the

mixture is warm, transfer the bowl to a stand mixture and beat on high speed for 5 minutes using a wire whip attachment until frothy and thickened.

*Note: If you don't have a standing mixer, use a metal bowl over a double boiler and cook until warm, whisking constantly. Take off the heat, then beat the mixture using a hand-held mixer.*

Whisk the flour and baking powder together and sift it onto the whipped egg mixture. Use a spatula to gently fold in the flour as you sift it over the batter. Gently fold in the browned butter.

Allow the batter to sit overnight (24 hours recommended) in fridge with lightly sprayed (or greased) cling wrap.

To bake the madeleines, preheat the oven to 390°.

Add batter in the center of each indentation to fill it  $\frac{3}{4}$  full. Do not spread the batter in the molds as it will melt and spread on its own while baking.

*Note: I used a number 70 scoop and used two per cavity or a number 30 scoop and used one per cavity.*

Place the madeleine pan directly on a rack one up from the center of the oven and bake for 10 minutes.

Remove from the oven and let cool for a few minutes and then tilt the madeleines out onto a cooling rack.

**Chef Notes:** The 24 hours of rest time is critical to create the traditional bump on the madeleine cookies and to create a light texture. They **will not form the bump** without this extended time in the refrigerator.

Since ovens can vary, pay close attention to the cooking time. The madeleines should be slightly colored on the top and very lightly browned on the shell side.

### **Optional finishing touches:**

**Powdered Sugar:** Sift powdered sugar into a bowl. Take a **Completely Cooled** madeleine and gently toss in the powdered sugar to evenly coat the surface. Knock off the excess sugar.

**Chocolate-dipped:** In a very small microwave-proof bowl, place 4 ounces of chopped 60% cacao chocolate and melt in a microwave until  $\frac{1}{2}$  of the chocolate has melted (about 45 to 60 seconds). Stir the chocolate for a few minutes. The chocolate should have mostly melted at this point, although there may be a few small pieces of unmelted chocolate that remain.

DO NOT overheat the chocolate. Dip or brush the chocolate lengthwise onto half of the madeleine cookie. Place onto parchment paper, aluminum foil or a silicone mat. Place in the fridge for a few minutes to set the chocolate.