
FABULOUS FRENCH MADELEINES

Course	Dessert
Cuisine	French
Prep Time	15 minutes plus overnight chill time
Cook Time	10 minutes
Total Time	25 minutes plus overnight chill time



Ingredients

- 115g unsalted butter
- 15g (1 tbsp) dark brown sugar
- 100g granulated sugar
- 1 tsp kosher salt
- 120g plain flour sifted
- 4g baking powder
- 3 large free-range eggs, room temperature
- ½ grated rind of half of a lemon
- ½ grated rind of an orange
- Icing sugar for dusting

This recipe ideally takes two days to rest the batter in the refrigerator overnight.

You will need a madeleine tin, whisk, heatproof spatula, medium pot, large mixing bowl, piping bag and a rimmed sheet pan. You can find a link to the tin that I used on our website, or you should be able to find one in any specialist kitchen shop.

On day 2, preheat the oven to 190°C/175°C fan/375°F/Gas Mark 4.

These should be eaten straight out of the oven!

*You can keep the **batter** in an airtight container, with plastic wrap pressed onto the surface, in the refrigerator for up to 3 days.*

Directions Day 1

1. In a medium pot, melt the butter, brown sugar, and honey over low heat. Stir gently with a heatproof spatula to ensure nothing burns. Keep the melted butter and sugar mixture warm over very low heat.



2. In a large mixing bowl, combine granulated sugar, salt, flour, and baking powder and mix well with a whisk. Form a well in the centre of the dry ingredients and add the eggs one at a time, whisking to incorporate each into the egg mixture before adding the next.
3. When the eggs are fully incorporated, and the batter is smooth, pour half of the melted butter around the edge of the bowl and fold in slowly.
4. Whisk in the lemon zest and orange zest. The batter will still be runny and similar in consistency to cake batter.
5. Cover with plastic wrap pressed directly onto the surface of the mixture, to prevent a skin from forming and refrigerate overnight to rest.

Directions Day 2

6. Preheat the oven to 190°C/175°C fan/375°F/Gas Mark 4.
7. Using a rubber spatula, place two large scoops of batter in a piping bag so that it is about one-third full. Push the dough down toward the tip of the bag.
8. Cut an opening about 1/2 inch (1.25cm) straight across the tip of the bag.
9. Spray the madeleine tray with non-stick spray.
10. Using the piping bag, fill each madeleine cavity about three-quarters of the way to the top.
11. Place a rimmed sheet pan upside down on the oven rack then place the madeleine moulds on top and bake the madeleines for about 4 to 5 minutes on the centre rack. When you see the batter puff up in the centre, rotate the mould 180 degrees.
12. Bake for an additional 4 to 5 minutes, until well risen, golden and springy to the touch.
13. Unmold immediately. Bang the corner or sides of the madeleine pan against your work surface so that the fresh madeleines drop out.
14. Using a small sieve, sprinkle icing sugar evenly over the fresh-baked madeleines. Eat immediately and enjoy!

