

Madeleines

Cuisine: **French**
Food category: **Pastry**



Author: **Chloé Lasseron**

Company: **Retigo**

Program steps

Preheating:

220 °C

1	 Hot air	 100 %	 Termination by time	 00:04 hh:mm	 210 °C	 100 %	
2	 Hot air	 100 %	 Termination by time	 00:06 hh:mm	 180 °C	 100 %	

Ingredients - number of portions - 16		
Name	Value	Unit
all purpose flour	106	g
powdered sugar	127	g
clarified butter	90	g
baking powder	2.5	g
Lemon zest	1	pcs
chicken eggs	2	pcs

Nutrition and allergens	
Allergens: 3, Gluten	
Minerals: Ca, Calcium, Co, Cr, Cu, F, Fe, I, Iron, K, Mg, Mn, Na, P, Potassium, Se, Zn	
Vitamins: A, B, B vitamins, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	100.4 kJ
Carbohydrate	12.7 g
Fat	5.6 g
Protein	0.7 g
Water	0.9 g

Directions

Melt the butter and let it cool.

Mix the sugar and lemon zest.

Whisk the egg while adding the sugar.

Add the flour and baking powder.

Place the batter in a piping bag and refrigerate for at least one hour.

Butter and flour a madeleine mold. Fill each mold with 20 grams of batter.

Place the madeleines in the oven.