

MADELEINES




VALRHONA
Let's imagine the best of chocolate®

MADELEINES

CHOCOLATE & LEMON MADELEINES

MAKES APPROX. 15 MADELEINES

Zest of half a lemon	Grate the lemon zest over the sugar. Thoroughly mix the honey into the whole eggs and cream, followed by the sugar and zest preparation.
75g Sugar	
45g Multi-flower honey	Sift the flour and baking powder together and combine with the first mixture. Add the melted butter.
75g Eggs	Leave to rest in the refrigerator overnight. Pour the dough into the madeleine molds.
50g Heavy cream 36%	Bake at 410°F (210°C) for 5-6 minutes.
125g All-purpose flour	Temper your preferred chocolates using the instructions on the packet and delicately dip your madeleines to make them extra-delicious.
4g Baking powder	
90g Butter	
Tempered chocolate of your choice	

PRALINÉ MADELEINES

MAKES APPROX. 30 MADELEINES

5g Lemon zest	Grate the lemon zest over the sugar. Thoroughly mix the honey into the whole eggs, followed by the sugar and zest preparation.
160g Sugar	Sift the flour together with the baking powder and add to the first mixture.
45g Acacia honey	Gradually but energetically mix together the milk and ALMOND & HAZELNUT PRALINÉ, then add in the melted butter.
320g Eggs	Combine the two mixtures.
320g Bread flour	Leave to rest in the refrigerator for 12 hours.
9.5g Baking powder	Put the dough in madeleine molds.
160g Milk	Bake at 375°F (190°C) for approx. 10 minutes.
320g 50% ALMOND & HAZELNUT PRALINÉ	
180g Butter	