

# Madeleines

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



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Company: **Retigo**



## Program steps

Preheating: 220 °C

|   |                                                                                           |                                                                                         |                                                                                                       |                                                                                                  |                                                                                            |                                                                                           |                                                                                     |
|---|-------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| 1 |  Hot air |  100 % |  Termination by time |  00:04<br>hh:mm |  210 °C |  100 % |  |
| 2 |  Hot air |  100 % |  Termination by time |  00:06<br>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.