

The madeleines



Madeleines :

30



Prep :

20 min.



Rest :

Freezing : 15 min.
Refrigeration : 2h



Cook :

Temperature : 410/356°F
Time : 8-10 min.

Special equipment

- Madeleine mold (preferably metal)

List of recipes

- ✓ Madeleine batter



Steps

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🌀 **Making the madeleine batter**

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Refrigerate for at least 2 hours, ideally overnight

D-Day

🌀 **Filling the madeleine mold**

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Freeze for 15 minutes

🌀 **Baking the batter**

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Bake at 210°C/410°F for 3 minutes, then 180°C/356°F for 5-7 minutes.

Ingredients

- ☑ 250 g ~ Butter
- ☑ 1 tbs ~ Hazelnut oil

The brown butter

Before prepare the butter, bring 3 large eggs and 60 g of whole milk to room temperature.

- Melt 250 g of butter over medium heat and make brown butter.
 - Stop heating it when it starts to turn brown and gives off a nutty aroma (when it stops sizzling).
 - Strain it through a fine-mesh sieve (lined with a paper towel or cloth).
 - Pour the collected butter into a container.
- => You should have at least 200 g of brown butter.
- If you have less, you can add hazelnut oil ideally.
 - Otherwise use a neutral oil such as canola oil.



Ingredients

- ☑ 180 g ~ Whole eggs (3 large eggs)
- ☑ 120 g ~ Superfine sugar
- ☑ 30 g ~ Honey
- ☑ 60 g ~ Whole milk
- ☑ 200 g ~ Brown butter
- ☑ 2 pinches of salt
- ☑ 200 g ~ Flour
- ☑ 11 g ~ Baking powder
- ☑ 1 tsp vanilla extract or zest of 1 lemon

Madeleine batter

- Using a whisk, mix 3 large eggs and 120g of superfine sugar. No need to make them frothy, the purpose is to dissolve the sugar.
- Add 30g of honey, 60g of whole milk, 2 pinches of fleur de sel (or sea salt) and 1 or 2 teaspoons of vanilla extract (or the zest of one lemon) and mix.
- Add 200g of sifted flour and 1 packet (11g) of baking powder.
- Mix until obtaining a smooth and homogeneous batter. Do not overmix to avoid giving too much strength to the batter (especially if using pastry flour).
- Finally, pour in 200g of warm hazelnut butter (around 65°C/149°F) and mix well. (If you don't have 200g of hazelnut butter, complete with hazelnut oil or a neutral oil). The batter should be smooth and homogeneous.
- Place it directly into a pastry bag (or cover with plastic wrap) and refrigerate for at least 2 hours, ideally overnight. It is imperative that the batter is very cold.



Baking

- The next day, pour the batter into a madeleine mold (buttered and floured if necessary).
- Fill the molds 3/4 full (25g of batter in each mold).
- Place the mold in the freezer for 15 minutes.
- Preheat the oven to 210°C/410°F (fan oven).
- Bake at 210°C/410°F for 3 minutes, then reduce the oven temperature to 180°C/356°F and continue baking for 5 to 7 minutes, depending on the oven.



Tips

❖ Filling the Madeleines :

Wait for 2 minutes after taking them out of the oven before filling them with honey, chocolate ganache, lemon curd, etc.

❖ Flours :

During my experiments, I noticed a difference in the result depending on the type of flour used.

With pastry flour, the batter for the Madeleines is much firmer and the Madeleines turn out a little less airy.

With all-purpose flour, the batter for the Madeleines is more fluid and the Madeleines are airy (lighter in texture).

Personally, I use a 50/50 mix of pastry and all-purpose flours.

❖ Flavors :

You can flavor your Madeleines without any problem, so you can add a little rum, orange blossom, lemon zest, etc

❖ The Hump :

Although the creation of the hump remains somewhat mysterious, it is recognized that it mainly forms due to a thermal shock. It is therefore important that the Madeleine batter is very cold and the oven is very hot.

It is recommended to put the Madeleines in the freezer for 15 minutes before baking. Make sure the oven is hot (210°C/410°F), then put the Madeleines in and after 3 minutes, lower the temperature to 180°C/356°F.

Then watch your Madeleines closely, which should bake for an additional 5 to 7 minutes.

Also, prefer metal molds that promote heat distribution and help to obtain a crispy edge..