

# Madeleines



FOR 12 MADELEINES

PREPARATION TIME 12 MIN

COOKING 8 MIN

## Ingredients

80 g flour  
½ sachet yeast  
80 g sugar  
80 g semi-salted butter

2 eggs  
50 g white chocolate  
30 g lime chips \*  
1 handful of cranberry hearts \*

Specific ustensil :  
Madeleine moulds

## Recipe

\*available at La Maison du Fruit Confit.

- 1 Preheat the oven to 240°C.
- 2 Melt the butter in a saucepan.
- 3 Mix the flour, baking powder and sugar in a large bowl and add two egg yolks.
- 4 Whisk the egg whites by hand until frothy (do not beat until stiff), then fold in the egg whites. Then fold them into the mixture, along with the butter cut into butter. Mix well.
- 5 Butter the madeleine moulds and pour in the mixture. Bake for 4 minutes at 240°C. Turn the oven down to 180°C for 16 mins.
- 6 Meanwhile, melt the white chocolate in a bain-marie.
- 7 Turn the madeleines out of the mould and dip them in the white chocolate (at any angle), then in the lemon chips. Then dip in the lime chips and cranberry hearts.
- 8 Allow to harden in the fridge before eating.