

Madeleine à la Jackie



RECIPE

Sprouted White

Whole Wheat Flour : 130 gr

Sugar : 100 gr

Baking Powder : 9 gr

Whole Eggs : 100 gr

Egg Yolk: 2 unit

Vanilla Extract : 9 gr

Melted Butter : 120 gr

Honey : 10 gr

Lemon Zest : 1 unit

1st Step

Mix in a planetary with a whisk Whole Eggs with Eggs Yolk and sugar until smooth (possibly little bit foamy)



ROMAIN DUFOUR

CHEF BOULANGER

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2nd Step

Add sifted Sprouted Wheat Flour, Baking Powder, Honey and Vanilla.

3rd Step

Add Melted Butter until smooth batter, then add the lemon zest.

Keep the batter, 12 to 24 hours in chiller.

Next Day, coat the madeleine mold with butter and flour and pipe the batter in it.



Bake it at 180 Degrees Celsius in a Rack oven for 8 to 10 minutes



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