


Chocolate madeleine

Cuisine: **Other**
Food category: **Pastry**



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Program steps

1

 Hot air

 100 %

 Termination by time

 00:05 hh:mm

 160 °C

 + 70 %



Ingredients - number of portions - 20

Name	Value	Unit
almonds	100	g
hazelnuts	100	g
powdered sugar	400	g
plain wheat flour	50	g
cocoa	50	g
white	250	g
butter soft	200	g

Nutrition and allergens

Allergens: 1, 3, 7, 8
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	240.8 kJ
Carbohydrate	23 g
Fat	14.4 g
Protein	4 g
Water	0 g

Directions

Mix all dry ingrediences together and pass through collander or sieve to avoid any lumps.
Mix with whipped egg whites then add gradually warm brown butter.
Transfer mixture into piping bag and fill your shell shaped moulds.
Bake in preheated oven at 160°C for about 5 minutes, depending on size. Centres will rise up during baking. You can test middle with metal skewer to check if done.