

## Pastry

# Chocolate madeleine

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Company: **Retigo**



Recipe language: **English (en)**

Food category: **Pastry**

Cuisine: **Other**

Portions: **20**

## Program steps

1 Hot air 100 % Termination by time 00:05 hh:mm 160 °C + 70 %

## Ingredients

Ground almonds	100	g
Ground hazelnuts	100	g
Icing sugar	400	g
Plain flour	50	g
Cocoa powder	50	g
Egg whites whipped into soft peak	250	g
Butter cooked into light brown colour, nutty smell	200	g

## Directions

Mix all dry ingredients 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.

## Recommended accessories