## Chocolate madeleine

Cuisine: Other<br>Food category: Pastry



## Program steps

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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 | 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 <br> 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 $160^{\circ} \mathrm{C}$ for about 5 minutes, depending on size. Centres will rise up during baking. You can test middle with metal skewer to check if done.

