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The HUNDRED-FOOT JOURNEY

and  LE CORDON BLEU

Madeleines

Approximately 3 dozen

Ingredients

30 g / 1 oz Flour
30 g / 1 oz Butter
170 g / 5 $\frac{3}{4}$ oz Butter
360 g / 12 oz Flour
240 g / 8 oz Sugar
4 pcs Eggs
60 mL / 2 oz Milk
10 g / $\frac{1}{2}$ oz Baking powder
Lemon zest, grated

Method

1. Preheat the oven to 240°C (465°F).
2. Melt the butter in a small saucepan over medium heat. Brush the Madeleine molds with butter and place in the refrigerator for 1 or 2 minutes to set. Apply a second layer of butter, then coat the molds with flour (*chemiser*) and set aside.

Appareil à Madeleines

3. Melt the butter in a small saucepan over medium heat and cook it until it begins to brown (*beurre noisette*). Set aside.
4. Sift (*tamiser*) the flour and baking powder together onto a piece of parchment paper. Sift a second time. Combine the lemon zest and sugar in a large mixing



(*blanchir*). Pour in the milk and stir until combined. Add the flour and carefully fold it in using a rubber spatula. Add 2 tablespoons of the batter to the melted butter and stir until homogenous (*détendre*). Fold this mixture back into the batter. Cover the bowl in plastic wrap and let the batter rest in the refrigerator for a minimum of 1 hour.

Cuisson

5. Transfer the batter to a piping bag fitted with a large plain tip. Pipe teardrop shapes that half fill the Madeleine molds. Transfer the Madeleines to the oven to bake for 6 minutes, then turn the temperature down to 200°C (390°F) and bake them until golden (3 to 4 minutes). When the Madeleines are golden and have formed a bump on the top, remove

bowl and add the eggs. Using a whisk, beat the eggs and sugar together until the mixture is pale in color and creates ribbons when the whisk is lifted

them from the oven and unmold them onto a wire rack. Serve the Madeleines warm or let them cool to room temperature.

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IN THEATERS AUGUST 8
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