

Madeleine

Different flavours



Recipe for 4 different variations

Recipe No.: GB60172

Madeleine Coffee

250 g	8.82 oz	fresh eggs	
200 g	7.05 oz	granulated sugar	
225 g	7.94 oz	pastry flour type 400	
5 g	0.18 oz	baking powder	
240 g	8.47 oz	butter	noisette
190 g	6.7 oz	Coffeenosa	

Mix the fresh eggs and the sugar with the whisk. Add the sieved flour and baking powder. Mix slowly. Add the cold liquid butter noisette. Add the melted Coffeenosa 32-34°C/ 89.6-93.2°F. Store in the fridge and let set for 12 hours. Pipe into Madeleine mould and bake.

Baking temperature: 215°C/ 419°F

Baking time: approx. 10 minutes

Madeleine Orange

250 g	8.82 oz	fresh eggs	
200 g	7.05 oz	granulated sugar	
225 g	7.94 oz	pastry flour type 400	
5 g	0.18 oz	baking powder	
240 g	8.47 oz	butter	noisette
190 g	6.7 oz	Orangeosa Filling Orange	

Mix the fresh eggs and the sugar with the whisk. Add the sieved flour and baking powder. Mix slowly. Add the cold liquid butter noisette. Add the melted Orangeosa 32-34°C/ 89.6-93.2°F. Store in the fridge and let set for 12 hours. Pipe into Madeleine mould and bake.

Baking temperature: 215°C/ 419°F

Baking time: approx. 10 minutes

Madeleine Lemon

250 g	8.82 oz	fresh eggs	
200 g	7.05 oz	granulated sugar	
225 g	7.94 oz	pastry flour type 400	
5 g	0.18 oz	baking powder	
240 g	8.47 oz	butter	noisette
190 g	6.7 oz	Lemonosa, Filling Lemon	

Mix the fresh eggs and the sugar with the whisk. Add the sieved flour and baking powder. Mix slowly. Add the cold liquid butter noisette. Add the melted Lemonosa 32-34°C/ 89.6-93.2°F. Store in the fridge and let set for 12 hours. Pipe into Madeleine mould and bake.

Baking temperature: 215°C/ 419°F

Baking time: approx. 10 minutes

Madeleine Pistachio

250 g	8.82 oz	fresh eggs	
200 g	7.05 oz	granulated sugar	
225 g	7.94 oz	pastry flour type 400	
5 g	0.18 oz	baking powder	
240 g	8.47 oz	butter	noisette
190 g	6.7 oz	Pistachiosa F	

Mix the fresh eggs and the sugar with the whisk. Add the sieved flour and baking powder. Mix slowly. Add the cold liquid butter noisette. Add the melted Pistachiosa 32-34°C/ 89.6-93.2°F. Store in the fridge and let set for 12 hours. Pipe into Madeleine mould and bake.

Baking temperature: 215°C/ 419°F

Baking time: approx. 10 minutes

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Felchlin products

Art. no	Products
DC53	Pistachiosa F , pistachio filling, firm
DF37	Coffeenosa , filling with coffee
DK25	Lemonosa , Filling Lemon , Lemon Praline Cream, firm
DK26	Orangeosa Filling Orange , Orange Praline Cream, firm