

BELCOLADE

MADELEINES AU CHOCOLAT

Complexity level   



COMPOSITION

For 24 parts of 65g

1. Madeleines



Created by Jeffrey De Weyer

Madeleines are very small sponge cakes with a distinctive shell-like shape acquired from being baked in pans with shell-shaped depressions. Madeleine-style cookies are popular in several culinary traditions.



INGREDIENTS

1. Madeleines

PatisFrance Pralirex Noisette 100%	300 g
Whole Eggs	325 g
Whole Milk	225 g
Sugar	345 g
Honey	35 g
Salt	5 g
Flour	375 g
Baking Powder	14 g
Butter	250 g

PREPARATION

Composition part

- Mix the eggs, milk, sugar, honey and salt. Add the sieved flour and baking powder.
- Mix until you get a smooth mixture. Add the **PatisFrance Pralirex Noisette 100%**.
- Boil the butter slowly and add it to the composition. Put it in the fridge (4 °C.).
- When the composition is completely cold you can pipe it into Madeleine molds.
- Bake at 220 °C for around 7 minutes with closed damper.

Assembly

- Melt and temper the **Belcolade Selection Amber Cacao-Trace**.
- Pipe some chocolate in a clean Madeleine mold and push in a freshly baked madeleine (cold).
- Leave to crystallize.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1628.77 / 390.33	23.28 g / 8.27 g	36.55 g / 21.48 g	2.05 g	7.63 g	0.5 g

*Indicative values based on theoretical calculations.

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THE REAL BELGIAN CHOCOLATE