



PISTACHIO MADELEINE

SINGLE SERVE PISTACHIO MADELEINE

DIFFICULTY LEVEL   

MADELEINE BATTER

INGREDIENTS		PREPARATION
SUGAR	g 100	Whip sugar with eggs .
EGGS - AT ROOM TEMPERATURE	g 130	Incorporate flour ,VIGOR BAKING and the lemon zest.
ALL-PURPOSE FLOUR	g 115	Incorporate well the butter and oil.
VIGOR BAKING	g 5	Keep in the fridge overnight.
SUNFLOWER SEED OIL	g 120	Mix well before pouring in the pastry bag.
UNSALTED BUTTER 82% FAT - MELTED	g 30	Pipe into the buttered madeleine mold and bake at 170°C until golden color.
GRATED LEMON ZEST	g 4	

PISTACHIO CREAM

INGREDIENTS		PREPARATION
CHOCOCREAM PASTICCERA	g 50	Mix together the two products
JOYPASTE PISTACCHIO PURA	g 25	

COATING

INGREDIENTS	
NOBEL PISTACCHIO - MELTED AT 40C°	To Taste

FINAL COMPOSITION

Once the madeleines are cold, fill them in the back with the pistachio cream.

Dipp the back of the madeleine in the NOBEL PISTACCHIO and put them back in the mold.

Place them in the refrigerator for a few minutes.

Remove them and decorate with DAISY DOBLA.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF