



# PISTACHIO MADELEINE

## SINGLE SERVE PISTACHIO MADELEINE

DIFFICULTY LEVEL   

### MADELEINE BATTER

#### INGREDIENTS

- SUGAR
- EGGS - AT ROOM TEMPERATURE
- ALL-PURPOSE FLOUR
- VIGOR BAKING
- SUNFLOWER SEED OIL
- UNSALTED BUTTER 82% FAT - MELTED
- GRATED LEMON ZEST

- g 100
- g 130
- g 115
- g 5
- g 120
- g 30
- g 4

#### PREPARATION

- Whip sugar with eggs .
- Incorporate flour ,VIGOR BAKING and the lemon zest.
- Incorporate well the butter and oil.
- Keep in the fridge overnight.
- Mix well before pouring in the pastry bag.
- Pipe into the buttered madeleine mold and bake at 170°C until golden color.

### PISTACHIO CREAM

#### INGREDIENTS

- CHOCOCREAM PASTICCERA
- JOYPASTE PISTACCHIO PURA

- g 50
- g 25

#### PREPARATION

- Mix together the two products

### 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