

BASIL-FLAVORED SALTY MADELEINES

MADELEINES

INGREDIENTS		PREPARATION
EGGS	g 130	- Combine oil with melted butter and mix with an immersion blender.
TOP FROLLA SALATA	g 115	- Add the basil leaves and mix.
VIGOR BAKING	g 5	- Add salt and pepper to taste and mix.
SUNFLOWER SEED OIL	g 120	- In a planetary mixer, beat the eggs.
UNSALTED BUTTER 82% FAT - MELTED	g 30	 Combine the VIGOR BAKING and the TOP FROLLA SALATO previously sieved together. Add, still in the planetary mixer, the butter and oil mixture. Finally add the parmesan.
- GRATED PARMESAN CHEESE	g 50	
BASIL - LEAVES	To Taste 20	
SALT	To Taste	
	To Taste	

FINAL COMPOSITION

- Using a piping bag, insert the mixture into the molds previously sprayed with SPRAY KING, fill the molds three-quarters full.
- Bake at 170°C, the baking time varies based on the size of the mold used.





RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF

