



## BASIL-FLAVORED SALTY MADELEINES

### MADELEINES

#### INGREDIENTS

EGGS	g 130
TOP FROLLA SALATA	g 115
VIGOR BAKING	g 5
SUNFLOWER SEED OIL	g 120
UNSALTED BUTTER 82% FAT - MELTED	g 30
- GRATED PARMESAN CHEESE	g 50
BASIL - LEAVES	To Taste 20
SALT	To Taste
	To Taste

#### PREPARATION

- Combine oil with melted butter and mix with an immersion blender.
- Add the basil leaves and mix.
- Add salt and pepper to taste and mix.
- In a planetary mixer, beat the eggs.
- 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.

#### 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