



Madeleines

Recipe by Chef Janmejaye Sachdeva





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Melted butter
180 g



Lemon juice
2 ml



Eggs
200 g

Honey
30 g



Baking powder
5 g

Brown sugar
60 g



Castor sugar
150 g



Recipe:

1. Add all the ingredients except butter to a mixing bowl
2. Now, melt butter separately and add to the above mixture
3. Pour the batter in a Madeleine mould
4. Bake at: 160° C
5. Bake for: 15-18 mins

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