

NOROHY

• BOLD AND ETHICAL VANILLA •

NOROHY ORANGE BLOSSOM MADELEINE



MAKES 40

ORANGE BLOSSOM MADELEINE

European-style butter.....270g
Honey40g
Whole eggs 195g
UHT whole milk80g
Granulated sugar 175g
All-purpose flour250g
SOSA baking powder 12g
NOROHY orange blossom water65g

Make a beurre noisette, add the honey and leave to cool.

Mix the eggs, milk and sugar at room temperature, and add the sifted flour and baking powder.

Incorporate the warm butter and orange blossom.

Seal the surface with plastic wrap and store in the refrigerator.

GLAZE FOR ORANGE BLOSSOM MADELEINES

Confectioner's sugar 215g
Lemon juice20g
NOROHY orange blossom water 10g

Mix the confectioner's sugar, lemon juice and orange blossom. Use immediately.

Make the madeleine mix. Put 27g in each mold, bake for 4 minutes at 410°F (210°C) then a further 5 minutes with the oven turned off.

Turn them out, brush their tops with a glaze and bake for 2 minutes at 340°F (170°C). Leave to cool.



AN ORIGINAL RECIPE BY L'ÉCOLE VALRHONA