

Honey Earl Grey Madeleines



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Honey Earl Grey Madeleines



Ingredients:

120 g unsalted butter

110 g eggs

100 g cake flour

3 g baking powder

60 g sugar

5 g Earl Grey tea leaves

30 g honey

Workflow:

1. Beat eggs with sugar until well combined.
2. Sift together cake flour and baking powder, then add to the egg mixture. Mix until smooth without any dry flour.
3. Melt butter over a double boiler and add it to the mixture from step 2. Mix well.
4. Add honey and crushed Earl Grey tea leaves. Mix, then refrigerate for at least 1 hour. Take it out and let it come to room temperature for half an hour when ready to use.
5. Select "Bake Sensor" → "Small Pastries" → "Leavened cake" from the menu. The steam oven will automatically detect and adjust the baking process. Remove from the oven.
6. After cooling, decorate the madeleines with melted chocolate lines.

Setting procedure:

Select "Bake Sensor" → "Small Pastries" → "Leavened cake" from the menu. The steam oven will automatically detect and adjust the baking process. From now on, everything is automated. When the madeleines are done, the steam oven will notify you through the HomeConnect mobile app and automatically turn off.

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