

BLUEBERRY MADELINE



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
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Ingredients

BLUEBERRY MADELINE

- 120g unsalted butter
- Zest of 2 lemons
- 3 eggs (at room temperature)
- 100g castor sugar
- 15g brown sugar
- 20g honey
- 175g plain flour (sifted)
- 5g baking powder
- Fresh blueberries
- Icing sugar to dust

Methods and Directions



BLUEBERRY MADELINE

- Melt Butter in a saucepan over a low heat, add lemon zest and set aside to cool.
- Whisk eggs, sugars and honey until thick and fluffy, gently fold through flour and baking powder.
- Gently fold through butter mixture until just incorporated. Cover with glad wrap and refrigerate for a minimum of 4 hours (for best results, refrigerate overnight).
- Preheat oven to 170C.
- Spoon mix into buttered Madeline moulds, do not spread, and place 2 blueberry halves on top. Bake for 8 minutes until golden brown, tip onto trap and dust with icing sugar, serve warm.

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