

Praliné madeleines

Ingrédients

- 100g eggs (2 medium eggs)
- 90g caster sugar
- 45g semi-skimmed or whole milk
- 25g honey
- 140g T45 flour
- 10g baking powder
- 140g butter
- 100g of praline
- 25g milk chocolate (or dark chocolate according to your preference)

Préparation

1. For this recipe, I was inspired by a recipe from Pascal Caffet's book Praliné.
2. I took the madeleines recipe, with a few small modifications, and chose to garnish them with a mix of praliné and milk chocolate instead of decorating them with a rosette of almond praline.
3. Here, I used an almond and hazelnut praliné, the Valrhona one, but you can use an almond, hazelnut, pecan, or even pistachio praliné by mixing it with white chocolate!
4. The recipe is very simple, but to get a nice bump if you've never made a madeleine you'll have to adapt to your oven.
5. Indeed, the hump of the madeleines comes from the thermal shock between the cold dough (after resting in the fridge) and the hot oven (the temperatures change according to the recipes, I tell you what I do below in the recipe).
6. Whisk the eggs with the sugar.
7. Heat the milk with the honey to 55°C, then add this mixture to the eggs.
8. Incorporate the sifted flour and baking powder, then finally the melted butter at 50°C.
9. Put a plastic wrap on the dough and put it in the fridge for a few hours (at least 3, but you can leave it overnight or 24 hours).
10. I left it for 2 hours, so the bump is not as developed as it could be).
11. Then, fill your mould at .
12. For baking madeleines and having their famous bump, it's always the same, the most important thing is to know your oven.
13. The recipe says to bake them in the oven preheated to 165°C for 12 minutes, I preheated my oven to 210°C and lowered it to 170°C when I put them in the oven, then bake them for about ten minutes until the madeleines are cooked and golden.
14. While they are cooling, gently melt the chocolate (without exceeding 40°C), then add the praliné.
15. When the mix is homogeneous and cooled, and the madeleines are cold, put it in a pastry bag and garnish the madeleines from underneath.
16. Finally, enjoy !