

Chocolate & almond madeleines

Ingrédients

- 140g butter
- 130g sugar
- 3 eggs
- 245g flour
- 8g baking powder
- 100g milk
- 2 to 3 drops of bitter almond extract

Préparation

1. Madeleines, it's been a while!
2. This time I flavored them with almond, with a chocolate shell to finish the recipe ³As always the recipe is very easy and adaptable (you can flavor them with vanilla, orange blossom.
3.) and do or not do the chocolate shell, on the other hand the whole secret of the madeleines' bump lies in resting in the refrigerator and baking.
4. About of dark chocolate Recipe : Melt the butter, then let it cool.
5. Whisk the eggs with the sugar, then add the milk and the bitter almond.
6. Stir in the flour and baking powder, then finish with the melted butter.
7. Put the dough in the refrigerator for at least 2 hours, or even overnight.
8. Then fill the madeleine molds (buttered and floured if the molds are not silicone) ³of the way up.
9. Preheat the oven to 230°C.
10. Put the madeleines in the oven, then after 3 minutes of cooking, lower the temperature to 180°C.
11. Continue baking for 10 minutes.
12. Turn out the madeleines, then clean the molds.
13. Melt the chocolate slowly, without exceeding 40°C.
14. Brush the molds with a thin layer of chocolate, then place the madeleines on top.
15. Let crystallize before unmolding and enjoy!