

MAPLE SYRUP AND GINGER MADELEINES



USED BRESC PRODUCTS



Ginger puree 450g

INGREDIENTS



- 200 g butter
- 15 g Darjeeling tea
- 3 eggs
- 120 g sugar
- 150 g perfumed butter
- 15 g maple syrup
- 15 g Bresc Ginger puree
- 150 g flour
- 2 g baking powder

PREPARATION METHOD

Bring the butter to the boil with the tea.
Cover and allow to infuse for at least 10 minutes.
Strain and press the tea well into the sieve to squeeze as much aroma out of it as possible.
Beat the eggs with the sugar until they are white.
Mix in the butter, maple syrup and ginger puree.
Mix the flour with the baking powder and sieve it. Spoon into the batter.
Allow to firm for 15 minutes in the fridge.
Grease the madeleine moulds with butter. Pipe the batter into them.
Bake in a preheated oven at 200°C until golden-brown.