Green Tea Madeleines



Copyright © 2011 – keikos-cake.com – All Rights Reserved

Pastry is not only about baking cakes. It's also about making delicious desserts and presenting them in an artful way. ☺

Ingredients for 18-20 madeleines

Green tea paste

Green tea powder 20 g (0.7 oz.)
Heavy cream 30 g (1.1 oz.)

Madeleines batter

Egg (2 large eggs)	120 g	(4.2 oz.)
Sugar	100 g	(3.5 oz.)
Honey	30 g	(1.1 oz.)
Flour	120 g	(4.2 oz.)

Almond powder 30 g (1.1 oz.)
Baking powder 1 tea spoon

Butter	120 g	(4.2 oz.)

Sesame (roasted, white + black)



You find the **video** of making the Green Tea Madeleines here:

http://keikos-cake.com/green/

There's more!! ☺

Join my newsletter at PastryFriends.com and get the FREE „Perfect Cream Puffs" guide…
You will love it…

Happy Baking!

Keiko









Green tea paste

Mix the green tea powder and heavy cream in a small bowl.

Add the heavy cream little by little.







Beat the eggs together with the sugar and honey in a large metal bowl.

Place the bowl on a double boiler (or directly on the stove) and keep beating until the sugar fully dissolved. Remove from the heat when the mixture reaches about 39°C (102°F).







Melt the butter in a saucepan. Don’t let it turn brown. Take the saucepan away from the heat and let the butter cool down a little.

Add the sifted flour, baking powder, and almond powder to the egg mixture.







Mix the dry ingredients into the batter.

Then, add the green tea paste.







Add the warm butter – all at once.

Mix gently until you have a smooth batter.







Now it‘s time to prepare the madeleine pans.

Grease the pan with butter. Powder with flour, then invert the pan on a sheet of baking paper to remove the flour.







If you want, add some roasted sesame (black and white) for extra flavour.

Fill the molds with batter.

Bake for 10 minutes in your pre-heated oven at 225°C (437°F).





Copyright © 2011 – keikos-cake.com – All Rights Reserved



Copyright © 2011 – keikos-cake.com – All Rights Reserved





After baking, carefully remove the madeleines from the pan and let them cool on a wire rack.

And then…

Enjoy your Green Tea Madeleines! ☺








Keikos-cake.com

exclusive recipes
from a true
pastry master




