



# BASIL-FLAVORED SALTY MADELEINES

chef Intermediate level

## MADELEINES

### INGREDIENTS

eggs  
TOP FROLLA SALATA  
VIGOR BAKING  
sunflower seed oil  
unsalted butter 82% fat

Basil  
salt

### PREPARATION

- 130g - Combine oil with melted butter and mix with an immersion blender.
- 115g - Add the basil leaves and mix.
- 5g - Add salt and pepper to taste and mix.
- 120g - In a planetary mixer, beat the eggs.
- 30g - Combine the VIGOR BAKING and the TOP FROLLA SALATO previously sieved together.
- 50 g - Add, still in the planetary mixer, the butter and oil mixture.
- 20qb - Finally add the parmesan.

## Final composition

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- Using a piping bag, insert the mixture into the molds previously sprayed with SPRAY KING, fill the molds three-quarters full.
- Bake at 170°C, the baking time varies based on the size of the mold used.