

BASIL-FLAVORED SALTY MADELEINES

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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.

5q - Add salt and pepper to taste and mix.

120q - In a planetary mixer, beat the eggs.

30g - Combine the VIGOR BAKING and the TOP FROLLA SALATO previously

50 a sieved together.

- Add, still in the planetary mixer, the butter and oil mixture.

- Finally add the parmesan.

Final composition

- 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.