

BASIL-FLAVORED SALTY MADELEINES

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

MADELEINES

eggs	130g	- Combine oil with melted butter and mix with an immersion blender.
TOP FROLLA SALATA	115g	- Add the basil leaves and mix.
VIGOR BAKING	5g	- Add salt and pepper to taste and mix.
sunflower seed oil	120g	- In a planetary mixer, beat the eggs.
unsalted butter 82% fat	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.
Basil	20qb	???????- Finally add the parmesan.
salt	qb	
	qb	

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.

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Extraordinary made simple.