



BASIL-FLAVORED SALTY MADELEINES

👤 Intermediate level



RECIPE CREATED BY:

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MADELEINES

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

Basil
salt

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



**Extraordinary
made simple.**