

Chocolate Madeleines

Description:

Serving Size: 500 pieces

Categories: Dessert

Cost Per Piece

\$ 0.08

Action	Date	Initials
Created:	8/30/2012	CR



Amount	Measure	Ingredient	Preparation Method	Product No.
1.400	kg	Flour		20-100000470
1.250	kg	Cocoa powder		20-100001028
2.500	kg	Butter	melted	20-100001598
4.500	dz	Eggs		20-100000648
2.750	kg	Sugar		20-100001065
0.002	kg	Iodized salt		20-100001305

Method of Preparation:

- Sift together the flour, cocoa and the salt.
- Beat the eggs and sugar to a sabayon. Carefully fold in the flour, then melted butter.
- Butter and flour the madeleine pans and spoon in the batter, filling each about 3/4 full. Refrigerate the filled madeleine pans and the remaining batter for one hour.
- Heat the oven to 425°F (220°C).
- Bake the madeleines just until they are firm and puffed, about 7 minutes
- Turn them immediately from the molds, wipe out the molds, let cool and continue baking the madeleines until all of the batter is used.
- The madeleines are best when eaten slightly warm or at room temperature the same day they are made.