

Coconut Madeleines

Description:

Serving Size: 50 Pieces

Categories: Desserts

Cost Per Piece
\$ 0.07

Amount	Measure	Ingredient	Preparation Method	Product No.
0.310	kg	Butter	melted	20-100001601
0.050	lt	Coconut milk		20-100000453
0.440	kg	Flour		20-100000470
0.030	kg	Salt		20-100001305
5.000	ea	Eggs		20-100000648
0.375	kg	Sugar		20-100001065
0.075	lt	Lemons	juiced	20-100001384
0.125	kg	Coconut, desiccated		20-100001043

Method of Preparation:

- Melt the butter and coconut cream together
- Add the sifted flour and salt.
- Beat the eggs, sugar and lemon juice to a sabayon. Carefully fold the two mixtures together with the coconut.
- 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.