



## PISTACHIO MADELEINE

### SINGLE SERVE PISTACHIO MADELEINE

DIFFICULTY LEVEL



#### MADELEINE BATTER

##### INGREDIENTS

SUGAR  
EGGS - AT ROOM TEMPERATURE  
ALL-PURPOSE FLOUR  
VIGOR BAKING  
SUNFLOWER SEED OIL  
UNSALTED BUTTER 82% FAT - MELTED  
GRATED LEMON ZEST

g 100  
g 130  
g 115  
g 5  
g 120  
g 30  
g 4

##### PREPARATION

Whip sugar with eggs .  
Incorporate flour ,VIGOR BAKING and the lemon zest.  
Incorporate well the butter and oil.  
Keep in the fridge overnight.  
Mix well before pouring in the pastry bag.  
Pipe into the buttered madeleine mold and bake at 170°C until golden color.

#### PISTACHIO CREAM

##### INGREDIENTS

CHOCOCREAM PASTICCERA  
JOYPASTE PISTACCHIO PURA

g 50  
g 25

##### PREPARATION

Mix together the two products

#### COATING

##### INGREDIENTS

NOBEL PISTACCHIO - MELTED AT 40C°

To Taste

## FINAL COMPOSITION

Once the madeleines are cold, fill them in the back with the pistachio cream.

Dipp the back of the madeleine in the NOBEL PISTACCHIO and put them back in the mold.

Place them in the refrigerator for a few minutes.

Remove them and decorate with DAISY DOBLA.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF