



CITRUS MADELEINES WITH CRÈME ANGLAISE

Baked to perfection, these moreish madeleines are light citrus-infused sponge shells with a hint of honey and zest. Paired with a silky crème anglaise and a hint of vanilla for pouring or dunking, they make a simple but elegant dessert for any occasion.

Prep time 60 minutes | Cook time 15 minutes | Makes 12

For the citrus Madeleines

100g unsalted butter, plus extra to grease
1 tbsp honey
2 tsp citrus zest (such as orange and lemon)
100g plain flour, plus extra for the mold
½ tsp baking powder
A pinch of fine sea salt
2 large Leghorn White eggs
100g golden caster sugar

For the crème anglaise

200ml milk
100g double cream
30g sugar
3 large Leghorn White egg yolks
½ tsp pure vanilla paste

Melt some butter to grease your madeleine mould. Brush the mould with butter, then dust with flour and place the mould in the freezer for 5-10 minutes.

For the madeleines, melt the butter, then remove from the heat, stir in the honey and citrus zest and let cool slightly.

In a large bowl, whisk together the flour, baking powder and salt.

In a separate large bowl, whisk together the eggs and sugar until smooth. Whisk in the melted butter mixture, followed by the flour. Chill the mixture for 30-60 minutes.

Preheat oven to 160°C. Spoon the batter into the prepared mould and bake it for 10-13 minutes or until the madeleines have formed a peak in the centre and spring back to the touch. Let cool in the mould for a couple of mins before turning out.

For the crème anglaise, scald the milk and cream in a small saucepan over medium heat until it is bubbling at the edges.

Whisk the egg yolks, sugar and vanilla together and slowly add the milk to the egg mixture while whisking. Return to the pot and cook over a medium heat, stirring constantly until the custard reaches 79°C and starts to thicken. Remove from the heat and serve hot, cold or room temperature on the same day.



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