



CLEMENTINE, CRANBERRY & WHITE CHOCOLATE MADELEINES

Buttery and delicately crisp at the edges, these little madeleines are bright with clementine and dotted with tart cranberry. A thin white chocolate shell makes them feel wonderfully polished, while browned butter brings a warm, nutty depth. Best eaten the day they are baked – ideally before anyone notices how quickly the first batch disappeared.

Prep time 15 minutes, plus 60 minutes chilling | Cook time 10-13 minutes | Makes 12

100g unsalted butter, plus extra for greasing
2 tsp clementine zest, from approximately 1 large clementine
100g golden caster sugar
2 large Burford Buff eggs
100g plain flour, plus extra for dusting
½ tsp baking powder
Pinch of fine sea salt
1 tbsp freeze-dried cranberries
White chocolate, melted, to finish
Freeze-dried cranberries, to finish

If the madeleine mould is not non-stick, brush it with melted butter, dust lightly with flour and place in the freezer for 5–10 minutes.

For the madeleines, melt the 100g butter in a saucepan until fragrant, nutty and pale golden. Remove from the heat, stir in the clementine zest and leave to cool slightly.

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

In a separate large bowl, whisk the eggs and sugar with an electric hand whisk for about 1½ minutes, until pale and fluffy. Whisk in the browned butter, then fold in the flour mixture and 1 tbsp cranberries. Chill for at least 60 minutes.

Preheat the oven to 160°C. Spoon the batter into the prepared mould and bake for 10–13 minutes, until the madeleines have formed their characteristic hump and spring back when lightly touched.

Leave to cool in the mould for a couple of minutes before turning out. Once the mould is clean and dry, scatter a few cranberries into each indentation and add a little melted white chocolate. Press the madeleines back into the mould and refrigerate until the chocolate has set, then release and serve. Best eaten on the same day.



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