



RÉMY COINTREAU

GASTRONOMIE



BERGAMOT MADELEINE



THE CHEF

Original creation by Emmanuel RYON
Meilleur Ouvrier de France Glacier,
World Pastry Champion,
'Une glace à Paris', France



INGREDIENTS

90 g butter
120 g eggs
10 g brown sugar
75 g caster sugar
1 pinch of salt
10 g acacia honey
2,5 g baking powder
90 g flour T55
2 g bergamot zest
10 g Cointreau® 40%
40 g Amarena Cointreau®
Total weight: 450 g

PREPARATION

Using a mixer fitted with a paddle attachment, mix together the eggs, honey, caster sugar and brown sugar.

Add the Cointreau®, bergamot zest and salt, then gently fold in the sifted flour and baking powder.

Add the warm brown butter* and finally, the chopped Amarena Cointreau®.

Cover the mixture with plastic wrap and refrigerate for 20 minutes.

Grease the madeleine molds with softened butter.

Bake in a convection oven at 190°C for 7 minutes.

Have a few wooden skewers ready to place the Amarena Cointreau® on top for decoration.

TIPS AND TRICKS

The bergamot zest can be replaced with zest from other citrus fruits.

Place the madeleine preparation in the refrigerator for 30 minutes before poaching and baking.

For optimal taste, bake just before serving. This will ensure the perfect texture: slightly crispy on the outside and soft on the inside.

To make brown butter*, simply heat the butter in a saucepan until it turns golden brown and gives off a nutty aroma. This technique adds an incomparable flavor.

Tasting: once cooled, dip the madeleines in melted chocolate.