



Earl Grey Tea Madeleines

Cakes / Mini Cakes | Vegetarian | Breakfast | Mid-afternoon | Christmas

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For 15 portions

Ingredients

- 150g butter
- 50 ml milk
- 3 eggs
- 150g sugar
- 150g flour
- 2 tablespoons earl grey tea
- 1 teaspoon of yeast
- 1 pinch of salt
- 50g blueberries
- 50g raspberries
- 50g redcurrants
- 225g Nutella® (15g per portion)

PREPARATION

Soften the tea leaves in boiling water. Set aside.

Melt the butter and let it cool.

Whip the sugar, butter and eggs together. Drain earl grey tea and add it to the mixture.

Mix the flour, yeast and salt together and fold into your batter until smooth.

Add the milk and mix again. Filter on contact.

Leave the mixture in the fridge for 1 hour.

Preheat your oven to 200°C.

Grease your madeleine molds and fill each mold with 2/3 of the batter.

Bake at static heat for 10 minutes.

Cut off the top of the madeleine and fill the base of the madeleine with Nutella®.

Decorate with red fruits and top off with the madeleine hat

PRESENTATION

Cut off the top of the madeleine and fill the base of the madeleine with Nutella®.

Decorate with red fruits and top off with the madeleine hat.