

Carat Madeleines



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Composition

1. Batter
2. Filling
3. Coating

Ingredients

Batter	g
Puratos Tegral Satin Cream Cake*	1000
Eggs	350
Puratos Mimetic Incorporation*	300
Water	225
Honey	25
Orange zest	1 piece

Filling	g
Puratos Carat Supercrem*	QS

Decoration	g
Puratos Carat Coverlux*	QS

Working method

Batter

Warm up the **Mimetic Incorporation** and honey to 50-55°C.
Mix all ingredient together for 5 min. at medium speed.
Pipe into a madeleine mold, 25 g per madeleine.
Bake at 230°C on a cooling rack closed damper for 8 to 11 min.

Filling

Pipe 5 g per madeleine.

Decoration

Warm up the **Carat Coverlux** to 45°C an allow to cool down to 35 to 40°C before using.

Build-up

Let cool down the madeleine before piping the **Carat Supercrem** by the bottom.
Dip the bottom of the madeleine into the **Carat Coverlux** at temperature and press into a clean madeleine mold. Give a shock cooling.

Tips

- Different types of **Tegral Satin Cream Cake** can be used to create your madeleine.

* Puratos product