**Lemon madeleines**

**Ingredients:**

120g unsalted butter, diced

300g plain flour

1 ½ tsp baking powder

300g sugar

3 eggs

4 ½ Tbsp milk

1 vanilla pod (seeds scraped) or 2 tsp vanilla essence

1-2 lemons zested (depending on size)

2 Tbsp softened butter, for greasing

**Method**:

**Pre**-heat oven 200oC

Melt the chopped butter in a small pan over high heat until ‘nut brown’ then cool.

Sift the flour, baking powder, and sugar into a bowl. In a separate bowl whisk the egg with milk. Pour the milk into the bowl of sifted flour mix. Whisk until combined, add vanilla and mix again.

Gradually pour in the browned and cooled butter, whisk well and add your lemon zest.

Brush softened butter into the madeleine moulds, coating well.

Spoon mixture into the moulds and top with thin slices of rhubarb. Bake for 10 minutes or until golden and risen in the centre.

Remove the madeleines and place on a cooling tray. When cooled a little tip out fresh cakes to cool further. Wash the tray, re-grease and fill with remaining mixture. Repeat until all the mixture has been used.

Top with a dollop of lemon curd.

Magnifique.

(Chef’s kiss)