

Lemon madeleines

120g unsalted butter

300g plain flour

1/2 teaspoons baking powder

300g caster sugar

3 eggs

4 1/2 tablespoons of milk

1 vanilla pod seeds scraped or 2 teaspoon
of vanilla essence

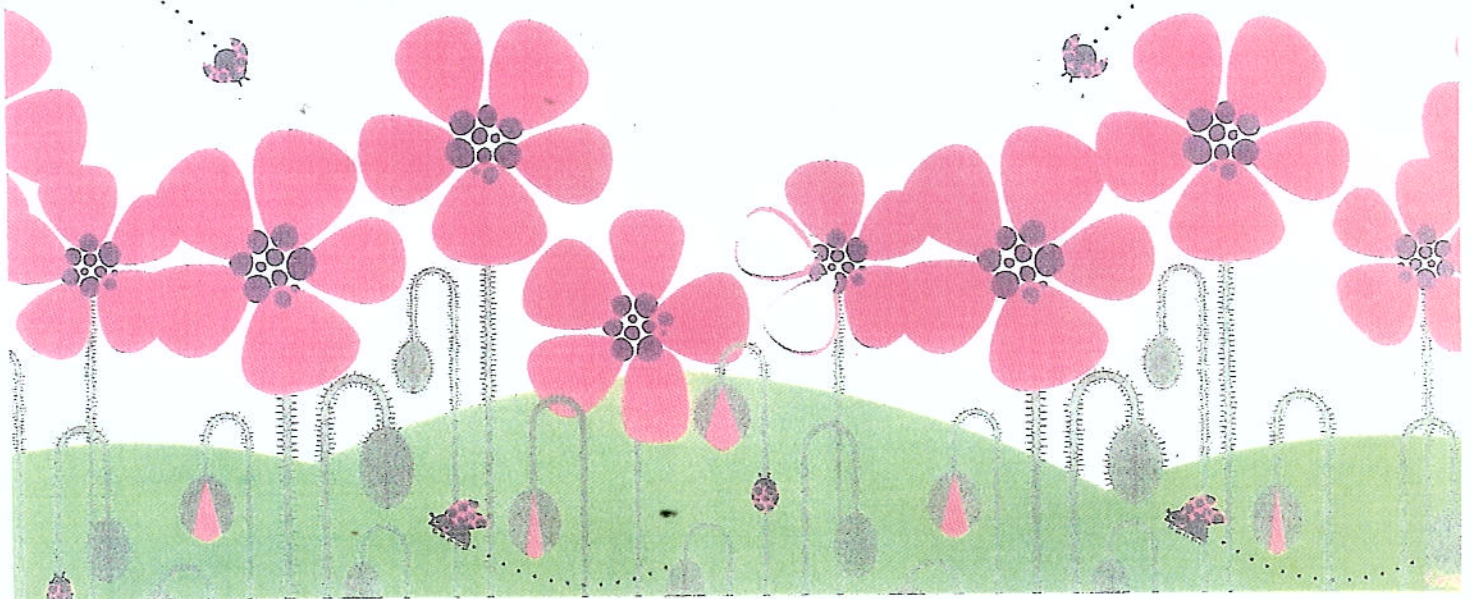
1-2 lemons zested depending on size

softened butter for brushing

method:

1. Melt the chopped butter in a small saucepan
over high heat until nut brown

2. Sift flour, baking powder and sugar in
a bowl. In a separate bowl whisk the
egg with the milk. Pour this into the flour
mix and whisk until combined, then add
vanilla and mix again.



3. Gradually pour in the browned butter and whisk well, adding your lemon zest.
4. Brush softened butter into the madeleine moulds coating well.
5. Spoon mixture into the moulds and bake for 10 minutes or until golden.
6. Remove the madeleines and place on a cooling tray. Wash the tray, re grease then fill with mixture and place in the oven. Repeat until all mixture is finished.
7. Top with a dollop of lemon curd

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