



JERNEJ KITCHEN

ORANGE HAZELNUT MADELEINES

Orange Hazelnut Madeleines is a delicious recipe for small French cakes. They are incredibly soft, airy, delicious, and easy to make.

MAKES	36	CAKES
PREPARATION:	15	MINUTES
REST:	30	MINUTES
BAKE:	8	MINUTES
TOTAL TIME:	55	MINUTES

ORANGE HAZELNUT MADELEINES

120 g (1/2 stick) butter
1 tsp grated orange peel
70 g (1/2 cup) roasted hazelnuts
30 g (2 tbsp) sugar, for hazelnuts
125 g (1 cup) all-purpose flour
5 g (1 tsp) baking powder
4 eggs
100 g (1/2 cup) sugar, for eggs
1/2 tsp vanilla paste

TOOLS AND EQUIPEMENT

chopper or food processor
small bowl
large bowl
spatula
madeleines pan

PREPARE THE INGREDIENTS

Melt the butter in a saucepan over medium heat. Add grated orange zest and set aside. Mix the roasted hazelnuts and sugar in a chopper or food processor to get a fine texture. Sift the mixture into a small bowl. Separately sift the flour, baking powder, and salt into the bowl with the hazelnuts.

MADELEINES MIXTURE

Add eggs, sugar, and vanilla to a large bowl. Mix for 6 - 8 minutes with an electric mixer or until the mixture is pale and tripled in size. Then, using a spatula, stir in the dry ingredients making sure the mixture is smooth and airy. Gently stir in the (cooled) orange-flavored butter.

REST THE MADELEINE BATTER

Place the madeleine batter in a fridge for 30 minutes to 2 hours. Place a rack in the middle of the oven and preheat it to 200 °C / 390 °F. Grease the madeleine pan with butter using a brush or with cooking spray. Sprinkle with flour and shake off any excess. Spoon one tablespoon of batter into the center of each scalloped well filling it approximately two-thirds.

BAKE AND SERVE

Transfer the Hazelnut Orange Madeleines to a preheated oven and bake for 6 - 8 minutes at 200 °C / 390 °F. Transfer the baked Madeleines to a rack, then arrange them on a plate. Optionally sprinkle with icing sugar.