



Pistachio Lime Matcha Madeleines

| Prep Time | Baking Time | Total Time | Yields |
|--------------------------|-------------|-------------|--------------------|
| 40 min + 30 min chilling | 12 - 15 min | 1 hr 25 min | 16 - 18 madeleines |



Ingredients & Materials

For the matcha madeleines

130 g (1/2 cup) unsalted butter
120 g (1 cup) plain (all-purpose) flour
30 g (1/4 cup) ground pistachios
freshly grated zest of 1 organic lime
3 tsp matcha powder
6 g (1 tsp) baking soda
1 pinch of salt
2 eggs
2 egg yolks
120 g (2/3 cup) granulated sugar
40 g (2 tbsp) clear honey
30 ml (2 tbsp) lime juice
nonstick cooking spray

For decorating

100 g (3.5 oz) white chocolate, chopped,
or white chocolate melts
ground pistachios

Instructions

1) Sift the dry ingredients

Sift together the flour, matcha powder, and baking soda into a medium-sized mixing bowl. Add the ground pistachios and salt, then stir until combined.

2) Melt the butter

Place the butter into a microwave-safe bowl and melt on low.

3) Cream the wet ingredients

In a mixing bowl using a hand-held mixer, cream the egg, yolk, sugar, honey, and lime zest until pale and frothy, for about 5 minutes. Fold the dry ingredients into the egg mixtures and gently stir until blended. Add the lime juice and melted butter and combine.

4) Chill the batter

Cover the mixing bowl with clingfilm (plastic/Saran wrap) and chill in the fridge for 30 minutes.

5) Grease the madeleine tin

Spray the cavities of the madeleine tin (pan) with nonstick cooking spray. Make sure to cover any spots as madeleine dough tends to stick to the tin (pan). Do this also when using a silicone mould.

6) Preheat the oven

Preheat the oven to 170°C (325°F / gas mark 3).

7) Bake the madeleines

Transfer the madeleine batter into a disposable piping (pastry) bag fitted with a small round tip. Pipe each mould 2/3 with batter. Bake in the preheated oven for 12 minutes. The madeleines are done once the edges begin to brown and a cake tester or skewer inserted in the centre comes out clean.

8) Chill the madeleines

Take the madeleines out of the oven and leave for 10 minutes. Then remove the madeleines from the tin (pan), put on a cooling rack and let cool completely.

9) Decorate the matcha madeleines

Melt the chopped white chocolate or chocolate chips in the microwave or in a double-boiler. Pour the melted chocolate into a small, deep bowl and do the same with the ground pistachios. Dip the madeleines into the white chocolate first and gently tap off any excess chocolate. Then dip into the ground pistachios. Put the decorated madeleines on a baking tray (sheet) lined with baking (parchment) paper and chill until the chocolate has set.