



## **Honey Madeleines** **Gontran Cherrier 17/03/10**

Makes 30 to 40 little madeleines

### **Ingredients**

280g plain flour  
75g chestnut honey  
200g eggs  
180g sugar  
5g salt  
15g baking powder  
230g butter  
Zest of a peeling grapefruit

### **Method**

Pre-heat oven.

Whisk the eggs, sugar, salt and honey using until well combined.

Add the sifted flour with the baking powder and mix to combine. Rest the mixture in the refrigerator for an hour.

Add the butter and the grapefruit zest, grated or finely chopped.

Pour the mixture into greased madeleine baking pan moulds and cook for 5 - 7 minutes at 220°C.