



MATCHA MADELEINES



In Japan it is tradition to eat a small sweet treat with their matcha tea. Small and airy teacakes, madeleines are a classic French individual cake often served with coffee or tea. To give a matcha twist on this classic French recipe, I like to serve mine with a matcha shot.

Madeleines should have a crispy outside shell with a soft and moist inside.

INGREDIENTS

- 80g** plain flour
- 1 tsp** baking powder
- 1 tbsp** *Matcha and Beyond* Culinary Grade matcha
- 85g** sugar
- 3 tbsp** Honey
- 2** eggs
- 90g** butter

- 1.** Preheat the oven to 220°C. In a saucepan melt the butter.
- 2.** Sieve the flour into a large mixing bowl, sieve the matcha and add the sugar.
- 3.** Make a well in the dry ingredients and slowly combine the eggs and honey. Then, whisk it all together, add the melted butter and stir in.
- 4.** Cover the batter and leave to rest for at least a couple of hours or overnight.
- 5.** In a greased madeleine tin, pour the dough $\frac{3}{4}$ of the way up. Stand and leave for a few minutes and then bake for 3 minutes at 220°C, then reduce to 170°C and cook for a further 8 minutes. Allow to cool down and enjoy.