



COOKING CLASSES
AT SUR LA TABLE

BAKERY FAVORITES: MADELEINES

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

Produce

- ½ cup strawberries

Dairy

- 12 tablespoons unsalted butter
- 2 eggs
- ½ cup heavy whipping cream

Pantry Items

- All-purpose flour
- Kosher or sea salt
- Baking powder
- Granulated sugar
- Vanilla bean paste, or extract

Dry/Canned Goods

- 6 ounces semi-sweet or bittersweet chocolate

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Paring knife
- Cutting board

Hand Tools/Gadgets

- Pastry brush
- Measuring cups and spoons
- Mixing bowls, various sizes
- Whisk
- Fine mesh strainer
- Spatula
- Small offset spatula

Appliances

- Stand mixer, or hand mixer

Bakeware

- 12-cavity Madeleine pan (must have)
- Wire cooling rack
- Baking sheet
- Piping bag with a medium round tip (optional)

Cookware

- Small saucepan

Other

- Plastic wrap

Pre-Class Mise en Place and Notes

Please gather all ingredients prior to class if you will be cooking along. It is helpful to organize the ingredients by recipe on rimmed baking sheets. Feel free to pre-measure ingredients, but it is not necessary.

All Recipes

1. Have all ingredients on your counter ready to use. There is a lot of measuring in this class; reading through the recipes prior to class will be helpful.

VANILLA MADELEINES

Yield: 12 madeleines

Madeleines are a traditional small sponge cake from Lorraine, France. They get their distinctive shell shape from being baked in special madeleine pans.

Madeleines:

2 tablespoons unsalted butter, melted, for brushing madeleine molds

1 cup unbleached all-purpose flour

1/4 teaspoon fine sea salt

1 teaspoon baking powder

2 large eggs

1/2 cup granulated sugar

1 teaspoon vanilla bean paste

8 tablespoons (1 stick) unsalted butter, melted

1. Using a silicone pastry brush, lightly coat the madeleine molds with 2 tablespoons melted butter. Chill the pan in the freezer. Repeat the process of buttering the molds one more time and keep pan chilled until needed.
2. In a medium bowl, whisk together flour, salt and baking powder; set aside.
3. To the bowl of a stand mixer fitted with a whisk attachment, add the eggs and sugar. Beat on medium speed until pale and fluffy, about 3 minutes. Add vanilla and whip to combine.
4. Add the flour mixture and 8 tablespoons melted butter to the whipped eggs; mix on low speed just until combined. Remove the bowl from the stand mixer and use a spatula to scrape down the sides and finish mixing the batter. Cover and transfer the bowl to the refrigerator for at least 1 hour.
5. Preheat oven to 400°F. Place oven rack in the middle position.

6. Fill each cavity with batter up to the edge. Set madeleine pan on a baking sheet and transfer to the oven; bake until the madeleines are browned at the edges and puffed in the center, 8 to 10 minutes.

7. Remove the pans from the oven and cool for 2 minutes. Using an offset spatula, loosen the madeleines from their molds and transfer to a wire cooling rack.

Recipe variations:

Try adding lemon or orange zest to flavor the batter.

CHOCOLATE GLAZE

Yield: about 1/2 cup

6 ounces semisweet chocolate, finely chopped
1/2 cup heavy cream

- 1. *To prepare the chocolate:*** Place the chocolate in a medium bowl. Set aside. In a small saucepan set over medium heat, add cream; heat until cream begins to bubble around edges of pan. Pour the cream over the chocolate and let sit for 1 minute. Using a silicone spatula, slowly stir from the center until chocolate is smooth
2. Dip the bottom half of each madeleine into the chocolate and then invert onto a wire rack or baking sheet. Let chocolate set before serving.

Recipe variations:

Use semi-sweet or bittersweet chocolate for the best results.

STRAWBERRY CREAM

Yield: About 1 ½ cups

1/2 cup heavy whipping cream, chilled

2 teaspoons granulated sugar

1/2 teaspoon vanilla bean paste

1/2 cup strawberries, hulled, mashed and passed through a fine-mesh strainer

1. To the bowl of a stand mixer fitted with a whip attachment, add cream. Beat on medium speed until soft peaks form. Slowly beat in sugar and vanilla until stiff peaks form. Fold in strawberries until incorporated. Transfer to a piping bag with a medium round tip.

2. **To assemble the sandwiches:** Pipe about 1 tablespoon of strawberry cream in the center of the flat side of a cooled madeleine. Place another madeleine, flat side down, over the cream and gently press to form a sandwich.

Recipe variations:

Substitute seedless strawberry jam for the pureed berries.

Any in-season fruit can be used to flavor the cream.