

Madeleines

Ingredients

120 gm butter
Finely grated rind of 1 lemon
1 passionfruit pulp
3 eggs, at room temperature
3 tablespoons maple syrup
1 tbsp honey
175 gm plain flour, sieved
1 tsp baking powder

What to do

1. Preheat oven to 180C and spray tin.
2. Melt butter in a saucepan over low heat, add lemon rind, set aside until cooled to room temperature but still liquid (2-3 minutes).
3. Whisk eggs, sugars, honey and a pinch of salt until pale and fluffy (4-5 minutes). Sift over flour and baking powder and fold through.
4. Fold in butter mixture a little at a time.
5. Divide mixture between two buttered 12-hole madeleine moulds (do not spread it out). Bake until golden and cooked through (8-10 minutes), then tap tray to release madeleines.