

Coffee, chocolate and hazelnut madeleines

PREP TIME

15 mins

COOK TIME

10 mins (or 20 mins if cooking in batches)

SERVES

Makes 18 - 20

Ingredients

100g / 3.5 oz unsalted butter, melted, plus extra for greasing
100g / 3.5 oz caster sugar
1 tsp runny honey
2 tbsp chicory extract (try Camp Coffee)
2 medium eggs
100g / 3.5 oz plain flour, plus extra for dusting
1/2 tsp baking powder
100g / 3.5 oz dark 70% chocolate, melted
2 tbsp blanched hazelnuts, toasted and finely chopped

This recipe uses chicory extract for the coffee flavour which is pretty old-school. It brings back memories of childhood coffee cakes. If you prefer, one tbsp strongly brewed espresso will also work. These madeleines are based largely on a recipe from the lovely Claire Ptak of Violet Cakes. It is failsafe, quick to remember thanks to equal parts, easily adaptable and pretty much perfect.

If using only one tin, you will have to cook the batter in batches. You'll need to wash, grease and freeze the moulds in between batches. The batter can be kept in the fridge for 24 hours, so think about baking half and saving the rest for later as they are most delicious eaten fresh from the oven.

You need two 12-hole madeleine moulds or time for two batches.

1. Lightly grease one or two madeleine tins (see intro) with the melted butter, then place in the freezer for 5 minutes. Dust it with flour and tap off excess. Place it back in the freezer while you make the batter.

2. Whip together the melted butter and caster sugar in a stand mixer or by hand. Beat in the honey and chicory extract followed by the eggs. Sift in the flour and baking powder then fold in until fully incorporated.

3. Spoon a level tablespoon of the batter into each mould, pushing the batter to the length of the madeleine with a palette knife if needs be. Bake for 10 minutes in an oven heated to 160°C/fan 140°C/gas mark 3. Allow the madeleines to cool in the tin for 5 mins before turning onto a cooling rack.

4. Meanwhile, melt the chocolate gently in a heatproof bowl over a pan of barely simmering water. Dip each madeleine in the chocolate lengthwise then sprinkle a line of hazelnut where the chocolate meets the madeleine. Leave for 15 minutes so the chocolate sets or dive in immediately.