



ORANGE ZEST & CHOCOLATE MADELEINES

with Vava Vanilla



Servings: 28 Mini Madeleines ⌚ 20 Minutes

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Inside Tips: The traditional recipe would ask you to you cover the batter and chill in the refrigerator for 30-60 minutes. However, we skip this step and still achieve soft and delicious madeleines. We like keep baking simple & easy.

WHAT YOU NEED

Ingredients

- 1 Cup Vava Vanilla Dilettoso Mix
- 2 Eggs
- 1/3 Melted Butter or Oil of choice (we love using Ghee)
- 1 Tablespoons Orange zest
- 3 Tablespoons Orange Juice
- 1/2 Cup Dark Chocolate, Melted

HOW TO DO IT

1. **USE** a handheld or stand mixer to beat the eggs, for about 2 minutes.
2. **ZEST** an orange; you will need one tablespoon of orange zest for the batter and the rest to garnish your petites madeleines. Set aside.
3. **SIFT** in your Vava Vanilla Dilettoso mix gradually, then add one tablespoon of orange zest and combine well.
4. **INCORPORATE** the melted butter or oil of choice, along with three tablespoons of juice squeezed from the orange. If you choose oil, we recommend a neutral one such as avocado oil or MCT oil. We love using organic Ghee.
5. **WHISK** gently, until you get a thick, silky, and shiny batter.
6. **SPOON** batter into the center of each mold. No need to spread it to the edges, just plop it in the center. If you are using our madeleines mold (the link is at the bottom of the recipe's page!) spoon 1 teaspoon of batter; if you are using a bigger mold, use a tablespoon instead.
7. **BAKE** for 10-12 minutes, in pre-heated oven, at 375F. The madeleines are done when the tops spring back after lightly pressed with your finger. Transfer the warm madeleines to a wire rack to lightly cool.
8. **MELT** the dark chocolate, then dip half of each Madeleine into the melted chocolate.
9. **SPRINKLE** orange zest over the chocolate, then refrigerate the madeleines for at least 20 minutes, to allow the chocolate to harden.
10. **ENJOY!**

Buon Appetito!