

Orange Blossom Water

<http://www.orangeblossomwater.net>

<http://www.orangeblossomwater.net/index.php/2009/06/12/pistachio-and-orange-blossom-water-madeleines/>

Pistachio and Orange Blossom Water Madeleines

From: Technicolor Kitchen / Servings: 12 Regular Madeleines

1 large egg

Preheat the oven to 428 °F (220 °C).

40 g caster sugar

Melt all the butter over a low heat, then leave to cool. Set aside a scant tablespoon of the cold, melted butter for greasing the pans, then flour them.

pinch of salt

25 g unsalted pistachios

Grind pistachios with icing sugar until fine.

2 tbsp of pure icing sugar

50 g unsalted butter + 1 tbsp for greasing pan

Beat the egg, caster sugar and salt in a bowl for about 5 minutes, preferably with an electric mixer of some sort, until it's as thick as mayonnaise or about 3 times the original volume-it will be pale and a lemony white.

45 g all purpose flour

1 tbsp orange blossom water

Then sprinkle in the flour; you can hold a sieve above the egg and sugar mixture, put the flour in it and shake it through.

icing sugar for dusting

Fold in the flour with a wooden spoon, fold in the butter along with the orange blossom water and the pistachio/icing sugar mixture. Mix well, but not too vigorously.

Spoon batter into tins, about 1 teaspoonful in each should do for mini madeleines or 1 tablespoon in each for regular sized madeleines. Don't worry about covering the molded indentations; in the heat of the oven the mixture will spread before it rises.

Bake for 7 minutes, or until springy to touch (though check after 5 minutes).

Turn out and let cool on a rack, then arrange on a plate and dust with icing sugar.

