

Seaside Madeleines

I have tried to perfect these beautiful light sponges that I have had great affection for over the years. Hot from the oven and brushed with jam, one is never enough. In my restaurant we found that using upcycled scallop shells works beautifully as madeleine moulds and sets the seaside scene perfectly.

Ingredients

100g unsalted butter

100g golden caster sugar

2 large free range eggs

100g plain flour

¼ teaspoon baking powder

Pinch cornish sea salt

1 lemon, zested

Melted butter, for greasing

3 tbsp rhubarb jam, to glaze (or any jam you love)

Scallop shells, washed, scrubbed and brushed with butter and dusted flour.

Method

Lightly butter the scallop shells and dust with flour. Gently melt the butter in a pan. Allow to cool. Sift the flour and baking powder and add the sugar, lemon zest and salt into a bowl. Beat the eggs lightly and whisk into the mixture followed by the melted butter. If the mix is a little thick add a splash of milk (you are looking for a ribbon consistency) cover and chill the batter for at least one hour or preferably overnight.

Preheat the oven to 180C, once at temperature, ladle or spoon the batter into the buttered and floured madeleine moulds or like me use scallop shells as moulds. Bake for 8-10 minutes. I love madeleines just brushed with jam and dusted with icing sugar, but of course dipping the end in melted chocolate is extraordinarily good or dip the warm sponges into Pedro Ximénez.

Cook's note - If you have time it really is good if you can leave the batter to rest for at least an hour or if you can get ahead, overnight. Best eaten straight away and if there happens to be any left they make great sponges for tiramisu or trifle.