BRANDY BUTTER MADELEINES

Christmas Specials 2024 Dessert Section Starter plate I Ramekin

3 each Large madeleines
30g Brandy Butter DK
6 each Redcurrants
1g Icing sugar



PREP JOBS

- 1. Defrost madeleines before service.
- 2. Get brandy butter to room temperature for service

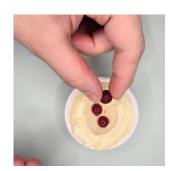
METHOD

- 1. Bake madeleines in the oven at 180°C for 5-6 minutes.
- 2. Dust icing sugar on top and serve with ramekin of soft brandy butter with redcurrants as shown









SAFETY STEPS

1. Wash hands after placing redcurrants on brandy butter.