

BRANDY BUTTER MADELEINES

Christmas Specials 2024
Dessert Section
Starter plate | 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.