



From Scratch - Jack Lenards

Class Six Chefs Supper Club Classical French Cookery

Madeline's

INGREDIENTS

Plain flour	210g	Brown butter (clarified butter)	210g
Baking powder	8g	Honey	24g
Salt	2g	Milk	50g
Castor Sugar	180g	Brown icing Sugar	100g
Eggs	230g		

Honey sauce

Honey	100g
Cream	200g

EQUIPMENT

- | | |
|--|---|
| <input type="checkbox"/> Need a madeline tin/ moulds or cupcake moulds | <input type="checkbox"/> jug |
| <input type="checkbox"/> whisk | <input type="checkbox"/> serrated knife |
| <input type="checkbox"/> Weighing scales | <input type="checkbox"/> oven |
| <input type="checkbox"/> Wooden spoon | <input type="checkbox"/> pastry brush |
| <input type="checkbox"/> Bowls | <input type="checkbox"/> pot |

METHOD

1. Melt the clarified butter in a pan
2. Put your eggs into a stand mix and beat into a froth, add all the sugar mix (Caster sugar +brown sugar)
3. Beat eggs & sugar again till light and frothy.

4. Using butter - grease the madeline tin with butter, dust lightly with 1 tsp of flour. Chill the tin in the fridge.
5. Remove butter from the heat.
6. Once eggs & sugar are light and frothy reduce speed on the mixer and down the side of the bowl add the flour, baking powder & salt, slowly mix again.
7. Add the honey into the melted butter, add the milk into the butter, stirring well slowly pour in half the liquid mixture into the stand mixture, mix again. Slowly pour in the remaining half the liquid mixture into the stand mixture increase the speed until it's all combined and the batter is silky smoothy looking.
8. Chill the batter for 1 hour.
9. Remove batter from fridge give it a quick stir, add 1 teaspoon into the centre of each mould (don't over fill).
10. Place into the oven for 10 mins @ 175 C until they are golden brown + nice rise .

Sauce -

11. Place a pot on a high heat .Add all the honey to the pot until it bubbles and keep stirring as it begins to caramelize.
12. Then add the cream and reduce the heat cooking until it becomes a nice thick carmel sauce. Stirring regularly so sit doesn't burn.
13. Remove the madeline's from the oven.
14. Place the skewer into the *madeline's*_to check the centre is cooked then remove the *madeline's* from the moulds use a teaspoon as they cool they will harden on the outside .
15. Sieve icing sugar over the top
16. Pour your caramel sauce into a jug to serve. Add your *madelines* to a *plate*, serve with sauce on the side.

Moules mariner

PASTRY INGREDIENTS

Mussels	750g	Parsley	50g
White wine	150g	chervil	50g
Cream	120g	Tarragon	25g
Bouquet garni- Bay leaf, Thyme, Leek skin	1	Shallot	2
Butter	50g	Baguette	1
Lemon	1		

EQUIPMENT

<input type="checkbox"/> Pot	<input type="checkbox"/> Chopping board
<input type="checkbox"/> Chefs knife	<input type="checkbox"/> Pot with lid
<input type="checkbox"/> Bread knife	<input type="checkbox"/> Wooden spoon

METHOD

1. Get a net of good quality Moules. Leave them steep in a bowl of cold water in 5 mins, remove any beards / barnacles and trim up the mussels / throw away any open ones
2. Prep the shallots, peel off the skin, trim the top/bottom and fine dice .Peel garlic and finely chop
3. To make a Bouquet garni (take the leek leaf, roll up the bay and thyme very tightly and tie off with string)
4. Finely chop the chervil, parsley and tarragon. - remove stalks - dice finely
5. Cut a lemon in half.
6. Get your Baguette - Chop into thin slices - Lay out the slices on a tray
7. Strain off the excess water on your mussels
8. Into a large pot (make sure it has secure lid, melt your butter (allow enough room for them to open) add in your garlic, shallots and Bouquet garni and season with a pinch of salt
9. Reduce heat + sweat down once the onions are cooked add in the mussels then pour in the white wine

10. Put the lid on and leave to steam to cook mussels and reduce the wine, turn up the heat and give them a shake
11. Cover and allow to steam for 3-4 mins until they begin to open.
12. Drizzle your bread with a little olive oil and add to the oven for 2-3 mins
13. Add in cream and cook for 1 min , remove the bouquet garni, stir well then season with lemon juice and add all the chopped parsley.
14. Remove pot from the heat .
15. Remove the bread from the oven
16. Place the bread in the top of the pot ..Serve

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