

Dark chocolate cappuccino, roasted sesame foam, lemon madeleine

Recipe for 12 personnes

Description

It is a rich chocolate ganache served in coffee cups and topped with sesame foam. All served with a delicious lemon flavored madeleine.

Note

Madeleine dough can be made the day before you need it, although it is better to make them the same day. The dough can keep for several days in the refrigerator. You can also use vanilla, orange zest or a few pieces of chopped dark chocolate to flavor your Madeleine.

Ingredients

For the chocolate ganache

- 200 Gr Cream 35%
- 1 Clove(s) Madagascar vanilla
- 120 Gr Dark chocolate

For the sesame foam

- 125 Ml Milk
- 125 Ml 35% whipping cream
- 25 Gr Sesame seeds
- 25 Gr Black sesame seeds
- 3 Unit(s) Egg yolk
- 50 Gr Sugar
- 1 Leaf(ves) Gelatin

For the lemon madeleine

- 105 Gr Flour
- 1 Ml Baking powder
- 1 Ml Salt
- 2 Unit(s) Egg
- 110 Gr Sugar
- 1 Zest Lemon
- 115 Gr Butter

Preparation

- Preparation time **35.00 mins**
- Preheat your **four** at **400.00 F°**

Preparation for the ganache

In a saucepan heat the cream and vanilla. Pour over the chocolate, wait a few minutes, then stir until the mixture is smooth. Pour into your serving cups and refrigerate.

Preparation for the sesame foam

In a saucepan, heat the milk, sugar and sesame seeds (roasted beforehand) and bring to a boil. Cover and steep for 5 minutes. Add the eggs, egg whites and gelatin (rehydrated). Mix with an

electric mixer. Finish by adding the cream. Pass the mixture in a fine mesh sieve and transfer to a siphon. Put two gas canisters into the siphon and refrigerate.

Preparation for the lemon madeleine

In a bowl, combine the flour, baking powder and salt. In another bowl, combine the sugar, eggs and lemon zest with an electric mixer until mixture is fluffy. Gently fold in the dry ingredients with a whisk. Add the melted butter in the same way, cover and refrigerate for 30 minutes. Fill your madeleine molds (buttered and floured) 3/4 of the way up. Bake until the madeleines are puffed and golden, about 10 minutes.

Bon appétit!