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# We Love Madeleines



## Synopsis

The first crowd-sourced cookbook from Chronicle Books, this celebration of the dainty French delight proves that classic doesn't have to mean conventional. Forty reverential recipesâdeveloped by madeleine lovers from Italy to Oregon and curated by Miss Madeleine herselfâbreak the mold, with unexpected delights from Rosemary Parmesan Polenta to Molasses Spice to Chocolate Hazelnut, plus gluten-free and vegan options. Featuring expert tips on choosing ingredients, mixing and baking batter, and picking the right pan, as well as a chapter on glazes, dips, and other toppings, the wisdom of dozens of aficionados comes together in this delectable ode to the little shell-shaped cake we love.

## Book Information

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## Customer Reviews

This is a collection of recipes from cooks around the world, which is a cool idea, but they're wildly inconsistent. Some are really good. Others are horrible. It's clear that nobody actually tested the recipes before publishing the book. Look at the main ingredients for the first three recipes in the book, for example. Recipe 1: 1c flour, 3/8 cup butter Recipe 2: 1+1/3c flour, 1/2c butter Recipe 3: 3/4c flour, 3/4c butter That's a pretty wide range - the third recipe has twice the butter of the first and less flour? I was interested to see if such different recipes could all be good. Turns out they can't. The third recipe (the basic with lemon zest) comes out of the oven dripping in butter, without rising. You can add a bit of extra flour to get the consistency right, but the end result is still madeleines that taste like butter. Want actual lemon madeleines? Just add lemon zest to the first recipe in the book, don't follow this one. Anyways, there are some good recipes in here, and most are really simple, so I'm still not too sad I bought the book. Just be prepared to throw away some batches from recipes

that don't work.

Madeleines are steeped in literary and culinary history (and yes, often steeped in tea---they are a sort of tea or coffee go-with.) The classic is an egg-leavened little sweet baked in a shell-shaped mold, generally dry and flavored with lemon zest or vanilla and exceedingly plain. But this little cake, with its pleasing shape, lends itself to many variations, even savory ones. The recipes here include a gluten-free and vegan version, so right off the bat, the small investment in the Kindle book will pay you back when you want to make a cookie that meets certain dietary needs. But there is a lot more--a chapter on savory versions that are great with soups and stews or for appetizers, and a chapter on embellishing the plain little Madeleine with glazes in chocolate or citrus or maple. There is even a "doughnut" flavored madeleine. I didn't see some of my variations (lemon-rosemary, lavender-vanilla and rose syrup-glazed.) But who says you can't make your own special madeleines using the basic recipe as a starter? In addition to recipes, there is good advice on baking plaques (nonstick, classic, silicone) and tips and hints, such as piping the batter into the plaque rather than spooning it (good idea.) This is a good starting point for learning how to make this useful and pretty little mini cake.

I bought the iPad version. In the recipe for chocolate and ginger madeleines, there is no mention of ginger in the list of ingredients. The recipe also says to add lemon zest and cayenne - neither is mentioned in the list of ingredients. Is this just a problem with the iPad version? So, not sure if other recipes are accurate.

My husband is currently taking his second french class. The instructor asked students to bring in french treats for class. I found this recipe book and picked out two different recipes. She was very pleased with the results. She is an expert on french cuisine and they passed the test with high marks. My husband took the book with him to share the story in the front pages, but she told HIM the story. His instructor requested how to order one for herself. I would say that's a big compliment.

I tried several of the more complicated flavors recipes and they all turned out wonderful. But the very first recipe in the book, for basic madeleines, was a disaster. You would have thought that the same base recipe would be used for every version--but it wasn't. So you can never be sure if a recipe will turn out well. So far the book is about 75% successful. I'd buy it again for the good recipes, but don't expect perfection throughout.

I have been watching cooking shows for years but have only just purchased madeleine pans and this sweet little cookbook - "We Love Madeleines". I've tried the gluten-free madeleines and a couple others that I adjusted to be gluten-free and they are turning out beautifully! I'm 64 and had never had these wonderful sweets homemade and it makes all the difference. I'll keep experimenting because the first 3 I tried were great and again, they give you that wonderful picture of the finished product. I'm very happy with this cookbook!

There are a recipes for a lot of different kinds of Madelienes, however, there's no consistency in the recipes so you have to try each one to know if they work. The author doesn't give enough specific instructions on the art and science of making the perfect Madelienes.

Very few sweet recipes. The remaining ones are kind of strange for Madeleines. But hey, it's just taste preference. You can find better recipes on the net. But the book is nice so I give it 3 stars.

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