

Passionfruit, Orange & Guava Madeleines (Vegan)

Source: Shade Montague (www.madebyshade.com)

Servings: 18 **Prep Time:** 1 h 25 m **Cook Time:** 10 to 12 m **Chill Time:** 8 h

EQUIPMENT:

- Saucepans
- Spice grinder / Mortar and pestle
- Food processor / Blender
- Madeleine pan
- Wire cooling rack
- Large piping bag
- Large nozzle piping tip

INGREDIENTS:

Guava Jam:

- ½ cup sugar
- 6 tbsp water
- 2 tbsp frozen guava juice concentrate
- ½ tsp agar powder
- ½ tsp orange juice

Toasted Coconut:

- 1 cup sweetened shredded coconut

Passionfruit Madeleines:

- ¼ cup vegan butter (I used Earth Balance)
- 2 tbsp egg replacer + ¼ cup water, cold (I used Bob's Red Mill)
- 1 tbsp orange zest
- ½ cup (100 g) sugar
- ¼ cup passionfruit puree, room temp (I used Fruit in Hand)
- 1 cup (120 g) flour
- ½ tsp baking powder
- ¼ tsp salt

INSTRUCTIONS:

Guava Jam (15 minutes)

In a small saucepan, combine sugar, water, frozen guava juice concentrate, agar powder, and orange juice over high heat.

Bring to a boil, and boil for 5 to 10 minutes, until it coats the back of a spoon.

Remove from heat and transfer to a heat-safe bowl to cool completely.

Cover with plastic wrap and chill in the fridge until needed.

Toasted Coconut (10 minutes)

Preheat the oven to 350° F.

Spread the sweetened shredded coconut on a baking sheet.

Bake until the coconut starts to brown, about 5 to 8 minutes, stirring every 2 minutes and keeping a close eye on it.

Once toasted, immediately transfer the coconut to a bowl to cool completely.

In a spice grinder, or mortar and pestle, pulse the toasted coconut a few times, or until the pieces are smaller but not dust.

Transfer to a small bowl, cover with plastic wrap, and set aside until needed.

Orange Glaze:

- ½ cup (60 g) powdered sugar
- 4 to 5 tsp frozen orange juice concentrate, thawed

Passionfruit Madeleines (45 minutes + 10 to 12 minutes cooking + 8 hours chilling)

In a small heat-safe bowl, microwave the vegan butter until melted, about 10 to 20 seconds, and set aside to cool.

In a small bowl, whisk together the egg replacer and cold water until smooth. Set aside to let firm up.

In a food processor, pulse together the orange zest and sugar until zest is fine and incorporated into the sugar.

Transfer the sugar mixture to a medium bowl and add the passionfruit puree, whisking to combine. Set aside.

In a large bowl, whisk together the flour, baking powder, and salt.

Add the sugar mixture and egg replacer mixture and whisk until fully combined.

Gradually whisk in the melted butter until batter is just combined.

Cover with plastic wrap touching the surface of the batter and transfer to the fridge to chill overnight.

Chill the madeleine pan in the fridge for at least 1 hour.

Preheat the oven to 425° F.

Grease the madeleine pan liberally with vegetable spray and place on an upside down baking sheet.

Fill each cavity of the madeleine pan with 4 tsp batter.

Bake for 6 minutes, then rotate the pan and lower the oven temperature to 325° F.

Bake for 4 to 6 more minutes, until golden around the edges and a toothpick inserted in the center comes out clean.

Unmold the madeleines from the pan immediately so they don't stick and transfer to a cooling rack. Set aside.

Transfer the cooled guava jam to a heat-safe bowl and microwave for 5 to 15 seconds, just until the jam loosens up enough to be pipeable.

Transfer the jam to a large piping bag fitted with a large nozzle piping tip.

While the madeleines are still warm, use the nozzle tip to carefully poke a hole into one end of the smooth side of each madeleine, creating a channel through the center to the other side, but not piercing through it.

Pipe guava jam into each of the madeleines until full, wiping off any excess.

Set the madeleines aside to cool, about 15 minutes.

Orange Glaze (15 minutes)

In a medium bowl, whisk to combine the powdered sugar and 4 tsp orange juice concentrate until smooth. If the glaze is still too thick, add up to 1 additional teaspoon of orange juice concentrate and whisk until it's reached the right consistency.

Dip half of the ridged side of each of the madeleines in the glaze, at an angle, and set on a cooling rack.

Sprinkle on the toasted coconut so the glaze is fully coated, brushing off any excess on the unglazed side.

Serve immediately. Leftovers may be stored covered at room temperature for up to 3 days.

Enjoy!