



Miele

Sweetcorn madeleine with coriander sauce

By Miele

25 minutes, plus 10 minutes resting time

Preparation Time

28 minutes

Cooking Time

10 serves

Serves

INGREDIENTS

Sweetcorn puree

2 sweetcorn cobs, husk on
2 tsp black strap molasses
or treacle
1 tsp white miso (shiro)
¼ tsp salt flakes
Pinch of sugar, to taste

Madeleine

50 g (1/3 cup) plain flour
2 tsp baking powder
¼ tsp salt flakes
2 tsp black strap molasses
or treacle
40 ml extra virgin olive oil
2 large eggs
50 g (2 tbsp) sweetcorn
puree,
plus extra

Coriander sauce

1 garlic clove, crushed
50 g coriander leaves
60 ml (3 tbsp) extra virgin
olive oil
10 ml (2 tsp) rice wine
vinegar
¼ tsp salt flakes
½ tsp white sugar
40 g (2 tbsp) crème fraîche

To serve

Popcorn shoots
Small or baby coriander
leaves
Freshly grated Parmesan,
optional

METHOD

Sweetcorn puree

1. Place the sweetcorn into the oven on shelf level 2 and cook on Fan Plus at 200°C for 20 minutes. Allow to cool then peel and remove the kernels.
2. Place 1 ½ cups of sweetcorn kernels, molasses, miso and salt into a blender and process until smooth, scraping down the sides if needed. Press through a sieve, check the seasoning and add sugar if required.

Madeleine

1. Grease a 12-hole madeleine pan and place on a universal tray.
2. Sieve the flour, baking powder and salt into a mixing bowl.
3. Make a well in the centre of the flour and add the molasses, olive oil, eggs and 2 tablespoons of sweetcorn puree. Stir until well combined and rest for 10 minutes.
4. Place 1 heaped teaspoon of batter into each hole of the prepared madeleine pan and smooth out a little by tapping the tray firmly on the bench.
5. Spoon a teaspoon of the extra sweetcorn puree on top of the batter and then another teaspoon of batter on top. Tap the tray lightly on the bench to spread the batter.
6. Preheat the oven on Fan Plus at 200°C.
7. Place the madeleines on shelf level 2 and bake for 8 minutes. Remove from the pan and place on a cooling rack.

Coriander sauce

1. Blend the garlic, coriander, olive oil, vinegar, salt and sugar in a small blender until smooth.
2. Add the crème fraîche and blend to combine.

To serve

1. Place a small spoonful of coriander sauce on top of each madeleine and garnish with popcorn shoots, coriander leaves and Parmesan.

Hints and tips

- Cooked madeleines can be frozen and reheated in the combi steam Pro oven using Special Applications / Mix & Match / Gentle Reheat.
- Sweetcorn can be de-husked and steamed at 100°C for 5 minutes.
- Popcorn shoots can be sourced from specialty vegetable grocers.