

# Creamy nutella madeleines with the thermomix

## Creamy nutella madeleines with the thermomix

10 min	10 min 15 min	10 min 15 min 25 min	10 min 15 min 25 min 3/10
10 min 15 min 25 min 3/10 7	10 min 15 min 25 min 3/10 7 7	10 min 15 min 25 min 3/10 7 7 15	

---

### 10 min 15 min 25 min 3/10 7 7 15

200g of butter  
200G of flour  
200G of sugar  
20 small balls of Nutella  
3 eggs  
1/2 packet of yeast  
1 pinch of salt

---

**<span itemprop="recipeIngredient">200g of butter<br/></span><span itemprop="recipeIngredient">200G of flour<br/></span><span itemprop="recipeIngredient">200G of sugar<br/></span><span itemprop="recipeIngredient">20 small balls of Nutella<br/></span><span itemprop="recipeIngredient">3 eggs<br/></span><span itemprop="recipeIngredient">1/2 packet of yeast<br/></span><span itemprop="recipeIngredient">1 pinch of salt<br/></span>**

Â»

Put the Nutella jar in the refrigerator for 2 hours.

Â»

Put the butter in the bowl of the thermomix and set 3 minutes at 70°C to speed 2.

Â»

Add flour, sugar, eggs, yeast, salt and set 45 seconds on speed 4.

Â»

Let the dough rested at least 2 hours. The more you wait and more the bump will be beautiful.

Â»

After this time, preheat oven to 230°C.

Â»

Put some dough in your mold, then add the ball of nutella and put again some dough.

Â»

Bake at 230°C, wait until the bump is formed and decrease your oven to 200°C for + or - 8 minutes.

Enjoy these Nutella madeleines !