

Creamy nutella madeleines with the magimix

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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

200g of butter

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Put the Nutella jar in the refrigerator for 2 hours.

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

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

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

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After this time, preheat oven to 230°C.

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

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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 !