

# Paprika-Madeleines

A. Caminada



## Rezept für 4

### Ingredients

200 g egg white  
200 g harissa  
70 g flour  
120 g ground almonds  
150 g butter  
15 g smoked oil

### To prepare

Beat the egg white and harissa in the food processor until frothy. Combine the flour and ground almonds and gradually add to the egg white mixture. Finally, melt the butter and smoked oil and add to the mixture. Pour into madeleine moulds and bake in the oven on the hot air setting at 160 °C for 10 minutes. Serve with a variety of garnishes – the only limit is your imagination!

### Anrichten

## Cooking level

Preheated

10 minutes | Hot air setting at 160 °C