

# Savory Madeleines with Chicken Schmaltz

Recipes courtesy of Columbus State's The Mix, by Joshua Wickham and Tommy Tucker



## Madeleines

*Yield: 25 regular-size madeleines in a standard madeleine pan*

### Ingredients:

- 3 oz. unsalted butter, melted
- 1 cup cake flour
- ¼ tsp. ground white pepper
- ¼ tsp. cream of tartar
- 1 tsp. baking powder
- 2 tsp. herbes de Provence
- 4 large eggs
- 2 Tbsp. sugar
- ¾ cup finely grated Parmigiano-Reggiano
- ¼ cup minced niçoise olives

### Directions:

Heat oven to 375° F. Use a little of the butter to grease one or more madeleine pans. Whisk together the flour, pepper, cream of tartar, baking powder and herbes de Provence. Set aside.

Using an electric mixer with a whisk attachment, beat the eggs with the sugar until the mixture is thick and light, about 4 minutes. Stir in the flour mixture on low speed or by hand, and mix in the remaining butter. Fold in the cheese and olives.

Pipe or spoon batter into prepared pan or pans, and bake about 10-12 minutes, until lightly browned.

Remove from pan to a rack to cool. Repeat as needed to use remaining batter.

## Rendered Chicken Fat (Schmaltz) and Chicken Cracklings

### Ingredients:

- 3 to 4 cups chicken fat and skin
- 1 medium onion, peeled and cut into quarters *(optional)*

### Directions:

Place the chicken fat and skin scraps in a heavy-bottomed, nonreactive pot (*cast iron, copper, and aluminum can give your schmaltz an off taste and should be avoided*). Cook over low heat, stirring occasionally, until the scraps render most of their fat and begin to brown. Add the onion, if using. Raise the heat to medium.

Continue to cook, stirring frequently, until the chicken scraps are golden brown and crispy, but not burnt. Turn off the heat and let cool for a few minutes.

Strain into a heatproof glass or Pyrex container. Canning jars work well for this. A fine mesh strainer will work in a pinch, but cheesecloth or a paper or cloth coffee filter are best.

Return the chicken skin scraps to the pot and continue cooking over low heat until the skins are golden and crispy. Place them on a double layer of paper towels to drain until ready to use—but while they're hot, sprinkle on some salt and enjoy!

### To serve:

To plate your appetizer for presentation, smear a generous amount of schmaltz on the freshly baked Madeleines using a pastry brush or the back of a spoon. Apply a liberal amount of chicken cracklings on top of each Madeleine, and finish with some fresh dill and lemon zest.

*Covered tightly, schmaltz can be stored in the refrigerator for up to six months.*

### Wine Pairing:

**Meiomi Pinot Noir**  
Sonoma-Monterey-  
Santa Barbara

