Earl Grey Madeleines and Pairing

From the teas.co.uk wiki

Earl Grey madeleines are a lovely thing to bake: little shell-shaped sponges with bergamot folded right through the crumb, served with a cup of the same tea so plate and cup share a flavour. The bergamot goes into the melted butter first, which carries it evenly through the batter.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Earl Grey Madeleines and Pairing recipe. Canonical: https://teas.co.uk/recipes/earl-grey/earl-grey-madeleines-and-pairing/*

The madeleines take their bergamot from Teapigs Darjeeling Earl Grey, a whole leaf black tea. Makes about 12, plus the pairing cup.

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