

MADELINE LEMON GLASS WITH GUAVA JAM AND HONEY



0 made it | 0 reviews



Nongnuch Abanpaew



Anupong Nualchawee



An unmistakable resort, set amidst one of the best golf courses in the region, Le Méridien Hotel Suvarnabhumi is a compelling choice for meetings and city escapes. It is also the closest five star resort to Bangkok's International Airport. Be inspired and energised by the global flavours and creative presentations of their carefully curated fare at Latest Recipe, Favola, and Latitude 13° 39'. Represented by Anupong Nualchawee & Nongnuch Abanpaew.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

MADELINE LEMON GLASS WITH GUAVA JAM AND HONEY

Madeline

- 550g eggs
- 275g sugar
- 250g cake flour
- 10g baking powder
- 8g salt
- 300g butter
- 80g grated lemongrass



Guava Jam

- 1000g chopped guava
- 680g sugar
- 36g pectin
- 175g glucose
- 15g tartaric acid

Methods and Directions

MADELINE LEMON GLASS WITH GUAVA JAM AND HONEY

Madeline

- Beat sugar and egg until ribbon stage.
- Sift cake flour and baking powder together, fold into the egg and sugar mix.
- Add melted butter and grated lemongrass and keep for one night.
- Preheat oven to 200°C and bake the madeline for 8 minutes. Unmould.

Guava Jam

- Mix pectin with sugar, add into the guava and bring to the boil. Add glucose.
- Keep stirring until 102°C, then add tartaric acid and let it cool.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 18/02/2026