

The Crude Madonna's

'Ecocide Shell Madeleines' (VEGAN)

ASH CULINARIA SIGNATURE

Charcoal-dark. Feather-light. Born of ash, made for reflection. These madeleines are edible testimonies – black velvet offerings to environmental justice.

This is the vegan incarnation of our cult ritual sweet: a shell to hold memory, protest and archive evidence. Created in witness to Big Oil's violence in the NigerDelta, and in honour of the soil's power to rise, restore and return.

YIELD: Approx. 45 madeleines

Ingredients

- 175g vegan block butter (cubed, cool) – choose one that holds firm and melts clean
- 175g caster sugar
- 175g self-raising flour (sifted)
- 1 tsp baking powder
- 2 tbsp activated bamboo charcoal powder (sifted)
- 3 tbsp vegan coconut yogurt
- 2 tbsp plantmilk (rice or coconut)
- ½ tsp vanilla bean paste (optional)
- 1 dessert spoon distilled thyme water (optional)
- Sunflower oil or neutral grease

Directions

1. Grease your madeleine tins with oil. Chill if using metal.
2. Melt the butter. Gently, without haste.
3. Whisk the wet. In a deep bowl, combine the sugar, yoghurt, plant milk, vanilla and thyme water. Whisk until silken.
4. Add the dry. Sift in flour, baking powder and charcoal, and stir. Do not rush the fold.
5. Fold in the butter. In slow ribbons, incorporate the cooled liquid gold. Mix until the batter holds lightness but not air.
6. Let it rest. Cover and refrigerate the batter for at least 30 minutes.
7. Heat the fire. Preheat oven to 170°C(fan). Fill the moulds three-quarters full – no more.
8. Bake until risen. 12–15 minutes. Watch for the rise, the bounce, the resilience.
9. Cool in place. Let them rest for 2 minutes. Then release gently.
10. Let them cool fully.

