

*Ronny Someck* is a poet and an artist. His poems have been translated into 42 languages and have been published in books and periodicals around the world. For his poetry, he has been decorated as Knight of the Order of Arts and Letters by the French government (2013) and awarded the Cross of the Order of Knights for Excellence of Service of the Polish Republic, among other prestigious prizes and honors.



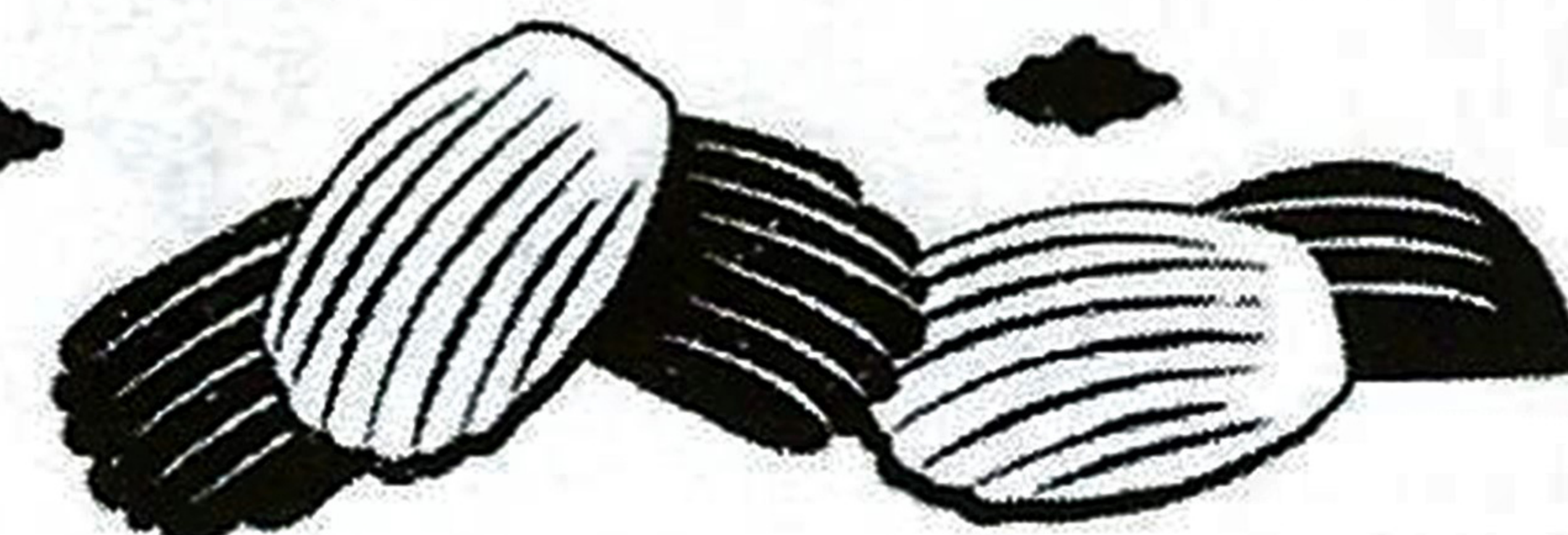
## RONNY SOMECK MADELEINE COOKIES ACCORDING TO HERMA'S RECIPE

### A Letter to Marcel Proust

The clock you  
hung in the foundry  
of time  
Stopped at the moment  
You ceased being  
a soldier in the army  
of the wound.  
Nothing is lost  
If the words you describe the madeleine  
Is still a mouthful.

(From *Revenge of the Stuttering Child*, tr. Karen Alkalay-Gut)

# THE BANQUET



### INGREDIENTS

#### for a 15-cup madeleine pan

100g flour  
5g baking powder  
120g sugar  
100g salted butter  
2 eggs  
Zest of ¼ lemon

#### FOR GREASING AND FLOURING THE PAN:

40g unsalted butter  
1 tablespoon flour

### PREPARATION

1. Bring the butter to room temperature.
2. Beat the eggs and sugar until frothy. Add flour, lemon zest, baking powder, and butter to the mixture, and mix just until combined. Take care not to overmix.
3. Cool the dough in the refrigerator for at least 12 hours.
4. Grease and flour the madeleine pan. Fill each indentation in the pan with batter and bake for 12 to 15 minutes in an oven that has been preheated to 180°C.
5. When they are done, remove the cookies from the pan and cool on a rack.
6. Pour some wine and raise a glass to things past.