



GLUTEN FREE CARAMEL MUFFINS

GLUTEN-FREE SALTED CARAMEL MUFFINS WITH CARAMELIZED CHOCOLATE CHIPS

DIFFICULTY LEVEL



MUFFIN

INGREDIENTS

TOP CAKE GLUTEN FREE	g 1000
SEED OIL	g 500
EGGS	g 500
SINFONIA CARAMEL ORO	g 350
CHOPPED COCOA BISQUITS	To Taste

PREPARATION

Mix all the ingredients in a stand mixer with paddle attachment for 5 minutes at medium-low speed. Fill the molds 2/3 full, sprinkle with the Cocoa GF biscuit crumbs and cook at 180°C for around 25 minutes.

DECORATION

INGREDIENTS

TOFFEE D'OR SALTY CARAMEL	To Taste
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FINAL COMPOSITION

When the muffins are very cold, remove a small central part on the surface.

Fill the removed part of the muffin with Toffee d'Or Caramel Salty.

Decorate with Dobl.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER