

CUPCAKES (IRCA MUFFIN)

SINGLE-SERVING SOFT BAKED CAKES

DIFFICULTY LEVEL B B B







CUPCAKE BATTER

INGREDIENTS		PREPARATION
IRCA MUFFIN	g 1000	Mix IRCA MUFFIN and water in a planetary mixer with the paddle attachment at medium speed
WATER	g 450	for 2 minutes.
UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE	g 350	Pour melted butter in a stream onto the mixture and stir until well combined.

WHIPPED CHOCOLATE FLAVOURED CREAM FOR THE DECORATION

INGREDIENTS		PREPARATION
CHOCOSMART CIOCCOLATO BIANCO	g 1000	In a planetary mixer with the thick-wire whisk attachment, combine butter and FONDANT SOFT,
UNSALTED BUTTER 82% FAT - SOFTENED	g 600	then add CHOCOSMART and whip at medium speed for 10 minutes.
FONDANT SOFT	g 700	You can flavour the batter by adding concentrate flavouring pastes for ice cream, oil essences,
		liqueurs etc. You can also add different fat-soluble colorants to the same cream in order to
		create different coloring.

FINAL COMPOSITION

Fill cupcake cups 3/4 full with the batter and bake at 180-190°C for 25-30 minutes.

Put in the blast chiller until completely cooled down.

Pipe some whipped chocolate cream on the top of the cupcakes, using a piping tip at your choosing, and decorate as you like most.



AMBASSADOR'S TIPS If you want to provide your whipped cream with a stronger flavour of chocolate, replace CHOCOSMART BIANCO with the same dose of CHOCOSMART CIOCCOLATO.

