



MUFFINS WITH FRUIT CORE

SINGLE-SERVING SOFT CAKES WITH A CORE OF BLUEBERRIES

DIFFICULTY LEVEL



MUFFIN BATTER

INGREDIENTS

| | |
|------------------|-----------|
| WONDERMUFFIN MIX | g 1000 |
| SEED OIL | g 300 |
| WATER | g 200-250 |
| EGGS | g 350 |

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 4-5 minutes.

FILLING

INGREDIENTS

| | |
|--------------------|----------|
| FRUTTIDOR MIRTILLO | To Taste |
|--------------------|----------|

DECORATION

INGREDIENTS

| | |
|---------------|----------|
| ALMOND FLAKES | To Taste |
|---------------|----------|

FINAL COMPOSITION

Half-fill muffin cups with the batter.

Pipe FRUTTIDOR MIRTILLO in the middle, then cover with some more batter.

Sprinkle some almond flakes onto the top.

Bake in a deck oven at 180-200°C for about 25 minutes.

AMBASSADOR'S TIPS

You can create many delicious variants using different fillings from FRUTTIDOR line!