



# CEREAL MUFFINS WITH ALMOND FILLING

## SINGLE-SERVING SOFT CEREAL CAKES

DIFFICULTY LEVEL   

### ALMOND & ORANGE FILLING

INGREDIENTS		PREPARATION
MOGADOR PREMIUM	g 200	Mix all the ingredients in a planetary mixer with the paddle attachment for 2 minutes, then portion out into 10g pieces and shape each one into a small ball.
CANDIED ORANGE	g 50	
EGG WHITES	g 5	

### CEREAL MUFFIN BATTER

INGREDIENTS		PREPARATION
CEREAL'EAT CAKE	g 2000	Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 5 minutes.
ALL-PURPOSE FLOUR	g 50	
SEED OIL	g 760	N.B. these doses are measured out for 20 muffins of 160g each.
WATER	g 760	

### DECORATION

INGREDIENTS	
DECORGRAIN	To Taste
PEARL SUGAR	To Taste

## FINAL COMPOSITION

Half-fill muffin cups with the batter.

Place the small ball of filling in the middle, then cover with the remaining batter.

Sprinkle some DECORGRAIN and pearl sugar onto the top.

Bake at 170°C in a fan oven or at 180° in a deck oven for about 30 minutes.