

# HAZELNUT MUFFINS

## FLAVOURED MUFFINS WITH INCLUSIONS

DIFFICULTY LEVEL

#### **MUFFIN BATTER**

| INGREDIENTS                |           | PREPARATION   |
|----------------------------|-----------|---|
| WONDERMUFFIN MIX           | g 1.000   | In a planetary mixer with a paddle attachment, combine all the ingredients together at medium |
| EGGS - AT ROOM TEMPERATURE | g 350     | speed for 4-5 minutes.  |
| WATER                      | g 200-250 |   |
| VEGETABLE OIL              | g 300     |   |
| GRANELLA DI NOCCIOLA       | g 50      |   |
| JOYPASTE NOCCIOLA PREMIUM  | g 100     |   |

#### FINAL COMPOSITION

irca <sup>group</sup>

Fill the muffin cups for 2/3 of their volume and bake at 180-200°C for about 25 minutes.

### RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF



