



CEREAL MUFFINS WITH ALMOND FILLING

SINGLE-SERVING SOFT CEREAL CAKES

DIFFICULTY LEVEL   

ALMOND & ORANGE FILLING

INGREDIENTS

MOGADOR PREMIUM	g 200
CANDIED ORANGE	g 50
EGG WHITES	g 5

PREPARATION

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.

CEREAL MUFFIN BATTER

INGREDIENTS

CEREAL'EAT CAKE	g 2000
ALL-PURPOSE FLOUR	g 50
SEED OIL	g 760
WATER	g 760

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 5 minutes.
N.B. these doses are measured out for 20 muffins of 160g each.

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.