



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## OCCASION

Breakfast



## FINISHED PRODUCT

Cake, Confectionery, Muffin,  
Savoury Good

# BEETROOT & CHILLI SAVOURY MUFFIN

## INGREDIENTS

### Group : Muffin batter

Ingredient	KG	%
<a href="#">Multimix Cake Concentrate</a>	0.394	39.40
<a href="#">Country Oven® Oat &amp; Barley Bread Concentrate</a>	0.303	30.30
Bread flour	0.303	30.30
Vegetable oil	0.455	45.50
Whole egg	0.379	37.90
Water	0.333	33.30
<b>Total Weight:</b>	<b>2.167</b>	

### Group : Inclusions (on batter weight)

Ingredient	KG	%
Grated beetroot	0.180	8.30
Chopped red chilli	0.045	2.10
<b>Total Weight:</b>	<b>0.225</b>	

**Yield:** 20 muffins

## METHOD

1. Add all ingredients into a bowl fitted with a beater.

2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix on medium speed for 5 minutes.
5. Scale at 120g into muffin tulip cases.
6. Bake at 190°C for 30-35 minutes.