





Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Confectionery, Muffin, Sweet Good

BLUEBERRY MUFFINS

INGREDIENTS

Group : Muffin

| Ingredient | KG | % |
|--------------------|--------|--------|
| Multimix Cake Base | 10.000 | 100.00 |
| Egg | 3.650 | 36.50 |
| Oil | 3.000 | 30.00 |
| Glycerine | 0.750 | 7.50 |
| Water | 1.550 | 15.50 |

Total Weight: 18.950

Group: Filling

| Ingredient | KG | % |
|-------------------------------|-------|---|
| Fruit Filling - Blueberry 50% | 1.845 | - |

Total Weight: 1.845

Yield: 126 Muffins

METHOD

Muffin

- 1. Mix all muffin group ingredients into a mixing bowl, fitted with a beater.
- 2. Mix for 1 minute on low speed.





- 3. Scrape down.
- 4. Mix for 4 minutes on high speed.
- 5. Add fresh blueberries and mix for 2 minutes on low speed.
- 6. Scale at 150g into tulip muffin cases.
- 7. Inject 15g of $\underline{\text{Fruit Filling} \text{Blueberry } 50\%}$ into the centre of the muffin.
- 8. Bake at 180°C for 40 minutes.