



CHOCOLATE MUFFINS — VEGAN

INGREDIENTS

Group : Muffin

| Ingredient | KG |
|--|--------------|
| Multimix Vegan Cake Complete | 1.000 |
| Water | 0.565 |
| Oil | 0.270 |
| Cocoa powder | 0.050 |
| RTU Chocolate Cream Filling | 0.200 |
| Total Weight: | 2.085 |

Group : Filling

| Ingredient | KG |
|---|--------------|
| RTU Chocolate Cream Filling | 0.260 |
| Total Weight: | 0.260 |

Yield: 15 Muffins

METHOD

1. Add the muffin ingredients into a mixing bowl, fitted with beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix on for 5 minutes on medium speed.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Muffin, Sweet Good

5. Scale at 120g into muffin tulip cases.
6. Top with chocolate chips.
7. Bake at 190°C for 30-35 minutes.
8. Inject/pipe [RTU Chocolate Cream Filling](#) into the centre of muffin once cold.