



LEMON & POPPY SEED MUFFIN – VEGAN

INGREDIENTS

Group : Muffin

Ingredient	KG
Multimix Vegan Cake Complete	1.000
Oil	0.270
Water	0.490
Poppy seeds	0.050
RTU Lemon Cream Filling	0.200
Total Weight:	2.010

Group : Filling

Ingredient	KG
RTU Lemon Cream Filling	0.260
Total Weight:	0.260

Yield: 15 Muffins

METHOD

1. Add the muffin ingredients into a mixing bowl, fitted with a 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. Bake at 190°C for 30-35 minutes.
7. Inject/pipe [RTU Lemon Cream Filling](#) into the centre of muffin once cold.