



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Patisserie



**OCCASION**

Summer



**FINISHED PRODUCT**

Muffin, Sweet Good

# LEMON & POPPY SEED MUFFIN – VEGAN

## INGREDIENTS

### Group : Muffin

Ingredient	KG
<a href="#">Multimix Vegan Cake Complete</a>	1.000
Oil	0.270
Water	0.490
Poppy seeds	0.050
<a href="#">RTU Lemon Cream Filling</a>	0.200
<b>Total Weight:</b>	<b>2.010</b>

### Group : Filling

Ingredient	KG
<a href="#">RTU Lemon Cream Filling</a>	0.260
<b>Total Weight:</b>	<b>0.260</b>

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.

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.