





# DISPLAY CONDITIONS

Ambient



## **CATEGORY**

Patisserie



## **OCCASION**

Summer



## FINISHED PRODUCT

Muffin

# **RASPBERRY MUFFINS**

## **INGREDIENTS**

**Group: Muffin** 

	Total Weight: 2.120
Frozen raspberries	0.195
Water	0.230
Vegetable oil	0.330
Egg	0.365
Plain Crème Cake Mix	1.000
Ingredient	KG

**Group: Assembly/Decoration** 

IngredientKGFruit Filling - Raspberry 50%0.380White chocolate curls0.020

Total Weight: 0.400

## **METHOD**

### Muffins

- 1. Place all cake ingredients into a mixing bowl, fitted with a beater.
- 2. Mix for 1 minute on slow speed.
- 3. Scrape down.
- 4. Mix for a further 4 minutes on medium speed.





- 5. Fold in the frozen raspberries on slow speed for 1 minute.
- 6. Scale at 110g into dark brown muffin cases.
- 7. Bake at 180°C for approx. 40 minutes.

#### Assembly/Decoration

- 1. Inject 20g of Raspberry Fruit Filling into the centre of each muffin.
- 2. Add 1g of white chocolate curls to finish.