



STILTON & WALNUT SAVOURY MUFFIN

INGREDIENTS

Group : Muffin batter

Ingredient	KG	%
Multimix Cake Concentrate	0.394	39.40
Country Oven® Rye Bread Concentrate	0.303	30.30
Bread flour	0.303	30.30
Vegetable oil	0.455	45.50
Whole egg	0.380	38.00
Water	0.333	33.30
Total Weight:	2.168	

Group : Inclusions (on batter weight)

Ingredient	KG	%
Stilton	0.212	9.70
Walnuts	0.152	7.00
Total Weight:	0.364	

Yield: 21 muffins

METHOD

1. Add all ingredients into a bowl fitted with a beater.
2. Mix for 1 minute on low speed.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Breakfast



FINISHED PRODUCT

Cake, Muffin, Savoury Good

3. Scrape down.
4. Mix on medium speed for 5 minutes.
5. Scale at 120g into muffin tulip cases.
6. Bake at 190°C for 30-35 minutes.