





Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Cake, Confectionery, Muffin

VEGAN GINGER TEA MASALA MUFFIN

INGREDIENTS

Group 1

| Ingredient | KG | % |
|------------------------------|---------------------|--------|
| Multimix Vegan Cake Complete | 1.000 | 100.00 |
| Water | 0.490 | 49.00 |
| Vegetable oil | 0.270 | 27.00 |
| Crystalised ginger | 0.300 | 30.00 |
| Tea masala | 0.020 | 2.00 |
| | Total Weight: 2.080 | |

Yield: 18 muffins

METHOD

- 1. Add all ingredients into a mixing bowl fitted with a beater.
- 2. Mix for 1 minute on low speed.
- 3. Scrape down.
- 4. Mix for 5 minutes on medium speed.
- 5. Scale at 120g into muffin tulip cases.
- 6. Bake at 190°C for 30-35 minutes.