



TRIO OF MINI-MUFFINS WITH NUTELLA®

Donuts & Muffins | Vegetarian | Breakfast | Mid-afternoon | Mid-morning | All year round | Banqueting

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For approx. 10 portions (30 mini-muffins)
3 mini-muffins per portion

Base mix

- 540 g sugar
- 9 medium eggs
- 660 g plain flour
- 150 g butter
- 150 ml seed oil
- 180 g corn starch
- 1 sachet of cake yeast
- 4 g salt
- Chopped hazelnuts, as required

PROCEDURE:

Version 1: add 200 g of mashed potatoes to the base mix

Version 2: add 200 g of mashed carrots to the base mix

Version 3: add 150 g of chopped hazelnuts to the base mix

Beat the eggs with the sugar in a food mixer, add the dry ingredients and finally the oil and butter.

Divide the base mix dough into three equal parts, and add the other ingredients to each one (potatoes, carrots, hazelnuts).

Then place the three mixes in mini-muffin cup moulds (20-25 grams) and bake in the oven at 180° C for 15 minutes.

Serve the 3 muffins decorated with 5 g of Nutella® on each one and some chopped hazelnuts.