

Savory muffins

Cuisine: Other
Food category: Other



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Company: Retigo



Program steps

Preheating: 175 °C

1

 Combination

 10 %

 Termination by time

 00:17 hh:mm

 160 °C

 + 80 %



Ingredients - number of portions - 15

| Name | Value | Unit |
|-------------------------------------|-------|------|
| parsley | 45 | g |
| gruyère | 365 | g |
| ham slices | 550 | g |
| chicken eggs | 1100 | g |
| full-fat mustard | 185 | g |
| salt | 15 | g |
| freshly ground black pepper, ground | 5 | g |
| fine durum wheat flour | 730 | g |
| baking powder | 70 | g |

Directions

Mince the parsley, prepare cheese and ham. Cream butter until smooth. Combine and add all the wet (eggs, mustard, parsley). Combine all dry ingredients (salt, pepper, bread flour, baking powder). Add dry ingredients to the wet ingredients and fold them in three-fourths of the way. Then add the cheese and ham and mix to incorporate. Scoop mixture into prepared muffin pans

Nutrition and allergens

Allergens: 1, 10, 3
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, B6, C, D, E, K, Kyselina listová

| Nutritional value of one portion | Value |
|----------------------------------|----------|
| Energy | 468.1 kJ |
| Carbohydrate | 36.8 g |
| Fat | 21.3 g |
| Protein | 28.6 g |
| Water | 0.7 g |

Recommended accessories



Muffin form



Stainless wire shelving