

Muffins Sacher



Difficulty



Products

- Sacher Supreme
- Cocoa Powder 22/24
- Inverted Sugar
- Choco Chips 7
- Moorea Raspberry and Apricot



Tools

- Spatula
- Mixer
- Microwave
- Mould

CHOCOLATE MUFFIN

	Ingredientes	Elaboración
550 g.	Whole egg	Mix all ingredients; the milk, eggs, sugar, inverted sugar , vanilla and salt.
760 g.	Sugar	
240 g.	Inverted Sugar	Add the flour with the baking powder Norte and the sodium bicarbonate and the cocoa powder . Add the sunflower oil and Choco Chips 7 . Work all ingredients in ambient temperature. Fill moulds and bake.
625 g.	Milk	
935 g.	Sunflower oil	Oven: 170°C-180°C. Time: It Will depend on the size of the muffin.
940 g.	Flour W360	
310 g.	Cocoa powder 22/24	
18 g.	Baking powder Norte	
18 g.	Sodium Bicarbonate	
c/s g.	Vanilla and salt	
750 g.	Choco Chips 7	

Assembly and finishing

Fill with **MOOREA RASPBERRY** or **MOOREA APRICOT** and coat them with **SACHER SUPREME**. Decorate as desired.

Temperatures and baking time are approximate.