



COCOA MUFFINS WITH CHOCOLATE CHUNKS

chef Basic level

DELICIOUS SWEETS FOR BREAKFAST OR TEA BREAK

COCOA MUFFIN BATTER

INGREDIENTS

IRCA MUFFIN

water

vegetable oil

CACAO IN POLVERE

DARK CHOCOLATE CHUNKS

PREPARATION

1.000g In a planetary mixer with a paddle attachment add all the ingredients,
500g except for DARK CHOCOLATE CHUNKS, and whip at medium speed for 5
300-350g minutes.
60g Then, combine DARK CHOCOLATE CHUNKS to the batter, gently by hand.
150g

Final composition

Fill the muffin cups for 2/3 of their volume and bake at 180-200°C for about 25 minutes.