



CUPCAKES (IRCA MUFFIN)

chef Basic level

SINGLE-SERVING SOFT BAKED CAKES

CUPCAKE BATTER

INGREDIENTS

IRCA MUFFIN

water

unsalted butter 82% fat - (fuso a bassa temperatura)

PREPARATION

1000g Mix IRCA MUFFIN and water in a planetary mixer with the paddle

450g attachment at medium speed for 2 minutes.

350g Pour melted butter in a stream onto the mixture and stir until well combined.

WHIPPED CHOCOLATE FLAVOURED CREAM FOR THE DECORATION

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO

unsalted butter 82% fat

FONDANT SOFT

PREPARATION

1000g In a planetary mixer with the thick-wire whisk attachment, combine butter

600g and FONDANT SOFT, then add CHOCOSMART and whip at medium speed

700g for 10 minutes.

You can flavour the batter by adding concentrate flavouring pastes for ice cream, oil essences, liqueurs etc. You can also add different fat-soluble colorants to the same cream in order to create different coloring.

Final composition

Fill cupcake cups 3/4 full with the batter and bake at 180-190°C for 25-30 minutes.

Put in the blast chiller until completely cooled down.

Pipe some whipped chocolate cream on the top of the cupcakes, using a piping tip at your choosing, and decorate as you like most.