

CUPCAKES (IRCA MUFFIN)

Basic level

SINGLE-SERVING SOFT BAKED CAKES

CUPCAKE BATTER

IRCA MUFFIN	1000g	Mix IRCA MUFFIN and water in a planetary mixer with the paddle attachment at medium speed for 2 minutes. Pour melted butter in a stream onto the mixture and stir until well combined.
water	450g	
unsalted butter 82% fat - (fuso a bassa temperatura)	350g	

WHIPPED CHOCOLATE FLAVOURED CREAM FOR THE DECORATION

CHOCOSMART CIOCCOLATO BIANCO	1000g	In a planetary mixer with the thick-wire whisk attachment, combine butter and FONDANT SOFT, then add CHOCOSMART and whip at medium speed 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.
unsalted butter 82% fat	600g	
FONDANT SOFT	700g	

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.