



GLUTEN FREE CARAMEL MUFFINS

chef Advanced level

Gluten-free salted caramel muffins with caramelized chocolate chips

MUFFIN

INGREDIENTS

TOP CAKE GLUTEN FREE

seed oil
eggs
SINFONIA CARAMEL ORO
chopped cocoa biscuits

PREPARATION

1000g Mix all the ingredients in a stand mixer with paddle attachment for 5 minutes at medium-low speed.
500g Fill the molds 2/3 full, sprinkle with the Cocoa GF biscuit crumbs and cook at 350g 180°C for around 25 minutes.
qb

Final composition

When the muffins are very cold, remove a small central part on the surface.

Fill the removed part of the muffin with Toffee d'Or Caramel Salty.

Decorate with Dobra.