



## IRCA MUFFIN 10

Easy and quick muffin powder mix, the ideal to make tender and delicious muffins with a unique taste.

### PRODUCT DETAILS

COD 01070491

CLAIMS

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



### DIRECTIONS FOR USE

#### CLASSIC MUFFIN BASIC BATTER

IRCA MUFFIN \_\_\_\_\_ 1.000 g

Water \_\_\_\_\_ 450 g

Vegetable oil \_\_\_\_\_ 300 g

Knead all ingredients in a planetary mixer with paddle or heavy wires whip at medium speed for 5 minutes. Place the batter in to the proper moulds, filling them only for 2/3 and bake at 180-200°C for about 25 minutes.

#### MUFFIN WITH PEPITA CHOCOLATE

Mix 150/200 g. of PEPITA CHOCOLATE with the basic batter.

#### COCOA MUFFIN WITH PEPITA CHOCOLATE

Mix 60 g. of cocoa and 150 g. of PEPITA CHOCOLATE with the basic batter.

#### MUFFIN WITH BLUEBERRIES / WITH WILD BERRIES / WITH BLACKCURRANTS

Mix 150 g. of the selected fruit, fresh or frozen, with the basic batter.

#### MUFFIN WITH APPLES / WITH PEARS

Mix 200 grs of FRUTTIDOR APPLE or FRUTTIDOR PEAR with the basic batter.

#### MUFFIN WITH BANANAS

Mix 200 grs of bananas in cubes with the basic batter.

#### MUFFIN WITH YOGHURT

Mix 200 grs of yoghurt with the basic batter.

#### MUFFIN WITH CANDIED FRUIT

Mix 200 grs of candied fruits or sultanas with the basic batter.

#### MUFFIN WITH LEMON / WITH ORANGE

Mix 60/80 grs of grated lemon or orange peel with the basic batter.

NOTES: the muffin can be also preserved in hermetic containers for several days while, when frozen, for more than one month. Moreover, it is possible to freeze the muffins before baking. In this case proceed directly with the baking, without thawing them out.

#### TECHNICAL DENOMINATION

semifinished product for bakery uses.