



CARROT AND CHEESE MUFFINS



QimiQ BENEFITS

- Bake stable and deep freeze stable
- Muffins remain moist for longer
- Quick and easy preparation



15



easy

INGREDIENTS FOR 12 SERVINGS

125 g QimiQ Classic, unchilled

2 Egg(s)

25 ml Olive oil

50 ml Milk

Flat-leaf parsley, finely chopped

Salt and pepper

140 g Flour

1 tbsp Corn flour / starch

5 g Baking powder

150 g Carrots, grated

75 g Emmenthal cheese, grated

METHOD

1. Preheat the oven to 160 °C (conventional oven). Grease a muffin baking tin, or insert paper cases.
2. Whisk the unchilled QimiQ Classic smooth. Add the eggs, oil, milk, parsley and seasoning and mix well.
3. Mix the flour, starch, baking powder, carrots and cheese together. Add to the QimiQ mixture and mix carefully.
4. Pour into the muffin tin or cases and bake in the preheated oven for approx. 25 minutes.