



EASTER BUNNY MUFFINS



QimiQ BENEFITS

- Full taste with less fat content
- Longer presentation times without loss of quality
- Baked goods remain moist for longer
- Light and fluffy consistency



25



medium

INGREDIENTS FOR 12 SERVINGS

FOR THE MUFFINS

250 g	QimiQ Cream Base
4	Egg yolk(s)
150 g	Sugar
0.5	Orange(s), juice and finely grated zest
2 cl	Amaretto
1 pinch(es)	Cinnamon, ground
200 g	Carrots, peeled
200 g	Almonds, grated
70 g	Spelt flour
0.5 package	Baking powder
5	Egg white(s)
1 pinch(es)	Salt

FOR THE CREAM

125 g	QimiQ Classic, unchilled
80 g	White chocolate, melted
40 g	Quark 10 % fat [cream cheese]
20 g	Powdered sugar
0.5	Lemon(s), juice and finely grated zest

FOR THE DECORATION

	Marzipan (almond paste)
	Food colouring

METHOD

1. Preheat the oven to 170 °C (air circulation).
2. For the muffins: using a water bath, beat the egg yolks with 100 g of the sugar, the orange juice, orange zest, Amaretto and cinnamon until fluffy.
3. Combine the carrots, almonds, spelt flour and baking powder and mix into the QimiQ mass.
4. Whisk the egg whites with the remaining sugar and salt until fluffy and fold into the mixture.
5. Fill the mixture into greased muffin moulds and bake in the preheated oven for approx. 30 minutes. Allow to cool.
6. For the cream: whisk the unchilled QimiQ Classic smooth. Add the melted chocolate, quark, icing sugar, lemon juice and lemon zest and mix well. Allow to chill for approx. 30 minutes.
7. Stir the cream, fill into a piping bag and pipe onto the muffins.
8. For decoration: colour the marzipan and use to form a rabbit or figures of choice. Decorate the muffins with the figures.