



# ASPARAGUS AND OAT FLAKES MUFFINS



## QimiQ BENEFITS

- Baked goods remain moist for longer
- Light, fluffy and moist consistency
- Quick and easy preparation



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easy

## Tips

Serve with fresh lettuce leaves.

## INGREDIENTS FOR 12 SERVINGS

**250 g** QimiQ Cream Base

**5** Egg(s)

**120 g** Cream cheese

**250 g** Asparagus, cooked

**80 g** Butter, melted

Salt

Black pepper, freshly ground

**150 g** Flour

**125 g** Oat flakes

**0.5 package** Baking powder

## METHOD

1. Preheat the oven to 170 °C (conventional oven).
2. Blend the QimiQ Sauce Base with the eggs, cream cheese, asparagus, melted butter and spices smooth using an immersion blender.
3. Mix the flour with the oat flakes and baking powder and quickly whisk into the QimiQ mixture.
4. Fill into greased muffin moulds and bake in the preheated oven for approx. 20 minutes.