



WHITE CHOCOLATE AND BLUEBERRY MUFFINS



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 12 SERVINGS

125 g	QimiQ Cream Base
120 g	Butter
80 g	White chocolate
1 package	Vanilla sugar
3	Egg yolk(s)
3	Egg white(s)
200 g	Sugar
1 pinch(es)	Salt
270 g	Flour
0.5 package	Baking powder
0.5 tsp	Lemon peel, grated
150 g	Blueberries, fresh or frozen

METHOD

1. Preheat the oven to 190 °C (air circulation).
2. Melt the QimiQ Sauce Base, butter, white chocolate and vanilla sugar together over steam.
3. Add the egg yolks and mix well.
4. Whisk the egg whites with the sugar and salt until stiff.
5. Mix the flour with the baking powder and lemon zest and add to the QimiQ mixture. Add the whisked egg whites and carefully mix everything together.
6. Carefully fold in the blueberries.
7. Place paper cases into a muffin moulds and spoon the mixture into each case. Bake in the preheated oven for approx. 25-30 minutes.
8. **Tip:** Fold chopped white chocolate into the mixture (approx. 60 g).