



# 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

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