CHOCOLATE MUFFINS WITH CUSTARD SOFT CENTRE

QimiQ BENEFITS

- Light, fluffy and moist consistency
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients

40

medium

Tips

Decorate with chocolate glazing.

INGREDIENTS FOR 12 SERVINGS

FOR THE FILLING

250 g	QimiQ Cream Base
1 heaped tsp	Custard powder
1	Vanilla bean, pulp only
40 g	Sugar
2	Egg yolk(s)

FOR THE MUFFINS

125 g	QimiQ Cream Base
5	Egg(s)
250 g	Butter, melted
150 g	Sugar
200 g	Flour, plain
20 g	Corn flour / starch
1 package	Baking powder
0.5 package	Vanilla sugar
1 pinch(es)	Salt
200 g	Dark chocolate (40-60 % cocoa), melted
	Butter, for the baking tin

METHOD

1. For the filling: bring the QimiQ Cream Base to the boil with the vanilla custard powder, vanilla pulp and sugar. Remove from the heat, cool slightly and mix in the egg yolks. Continue to heat slowly to 80 °C whilst stirring continuously.
2. Fill the mixture into praline moulds, about 25 g each and deep freeze.
3. Preheat the oven to 170 °C (conventional oven).
4. For the muffins: separate the eggs. Mix the egg yolks with the QimiQ Cream Base and melted butter until smooth. Whisk in half of the sugar, flour, starch, baking powder, vanilla sugar and salt. Fold in the melted chocolate.
5. Whisk the egg whites with the remaining sugar until stiff and fold into the QimiQ mixture.
6. Half fill each of the greased muffin moulds with the mixture and place the frozen vanilla balls on top in the middle. Pour the muffin mixture on top to fill the moulds.
7. Bake in the preheated oven for approx. 20-25 minutes.