



MONKEY MUFFINS



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Prevents moisture migration, pastry remains fresh and dry for longer
- Icing does not break on cutting



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easy

Tips

The riper the banana, the less sugar is needed.

INGREDIENTS FOR 12 SERVINGS

250 g	QimiQ Cream Base
250 g	Flour
0.5 sachet(s)	Baking powder
100 g	Sugar
pinch(es)	Salt
50 g	Chocolate Beans
2	Egg(s)
200 ml	Milk
2	Banana(s), crushed

TO DECORATE

100 g	QimiQ Classic
100 g	Bittersweet chocolate, chopped
36	Wafer discs Ø 40 mm

METHOD

1. Pre-heat the oven to 190° C (conventional oven). Grease a muffin tin.
2. Mix the flour, baking powder, sugar, salt and chocolate beans together.
3. Lightly whisk the eggs. Add the milk, QimiQ Cream Base and bananas and mix well.
4. Carefully stir the flour mixture into the QimiQ mixture until well combined.
5. Pour the mixture into the muffin tin and bake for approx. 20 minutes or until golden brown. Remove from the oven and allow to cool for 5 minutes before tipping out of the tin.
6. For the glazing, melt QimiQ Classic. Remove from the heat, add the chocolate and stir until it has completely melted. Use to glaze the muffins (put approx. 2 teaspoons of glazing to one side).
7. Use the remaining glazing to paint eyes and mouths onto the wafers with the help of a wooden stick - use the recipe photos as a guide.
8. For the ears, halve 12 wafers. Cut a slit into the side of the muffins and insert the halved wafers.