



# EASTER BUNNY MUFFINS



## QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Longer shelf life without loss of quality
- No additional gelatin required



25



medium

## INGREDIENTS FOR 10 SERVINGS

### FOR THE MUFFINS

<b>4</b>	Egg yolk(s)
<b>150</b>	Sugar
<b>2 cl</b>	Amaretto
<b>1 pinch(es)</b>	Cinnamon, ground
<b>200 g</b>	Carrots, peeled
<b>200 g</b>	Almonds, grated
<b>70 g</b>	Wheat flour
<b>1 tsp</b>	Baking powder
<b>4</b>	Egg white(s)
<b>1 pinch(es)</b>	Salt

### FOR THE CREAM

<b>125 g</b>	QimiQ Classic, room temperature
<b>80 g</b>	White chocolate, melted
<b>40 g</b>	Quark 10 % fat [cream cheese]
<b>20 g</b>	Powdered sugar
<b>0.5</b>	Lemon(s), juice and finely grated zest

### FOR THE DECORATION

	Marzipan
	Food coloring

## METHOD

1. Preheat the oven to 170 °C (air convection oven).
2. For the muffins: using a water bath, beat the egg yolks with 100 g of the sugar, Amaretto and cinnamon until fluffy.
3. Combine the carrots, almonds, flour and baking powder and mix into the QimiQ mass.
4. Whisk the egg whites with the remaining sugar and salt until stiff and fold into the mixture.
5. Fill the mixture into greased muffin moulds and bake in the preheated oven for approx. 30 minutes. Allow to cool.
6. For the cream: whisk the unchilled QimiQ Classic smooth. Add the melted chocolate, quark, icing sugar, lemon juice and lemon zest and mix well. Allow to chill for approx. 30 minutes.
7. Stir the cream, fill into a piping bag and pipe onto the muffins.
8. For decoration: colour the marzipan and use to form a rabbit or figures of choice. Decorate the muffins with the figures.