



# CHOCOLATE MUFFINS WITH RASPBERRY CHILLI CREAM



## QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Prevents moisture migration, pastry remains fresh and dry for longer



15



easy

## INGREDIENTS FOR 12 PORTIONS

### FOR THE MUFFINS

<b>110 g</b>	Butter, melted
<b>170 ml</b>	Milk
<b>3</b>	Egg(s)
<b>1 package</b>	Vanilla sugar
<b>120 g</b>	Powdered sugar
<b>1 pinch(es)</b>	Salt
<b>200 g</b>	Bittersweet chocolate, minced
<b>250 g</b>	AP Flour
<b>20 g</b>	Cocoa powder
<b>0.5 tsp</b>	Baking powder
	Butter, for the baking tin

### FOR THE CREAM

<b>250 g</b>	QimiQ Classic, room temperature
<b>100 g</b>	Raspberry fruit puree
<b>160</b>	Sugar
<b>1 pinch(es)</b>	Chilli pepper powder
<b>125 ml</b>	Whipping cream 36% fat

## METHOD

1. For the muffins: mix the melted butter together with the milk, eggs, vanilla sugar and icing sugar.
2. Fold in half of the chopped chocolate.
3. Mix the flour with the cocoa powder and baking powder and mix into the butter mixture.
4. Fill the mixture into greased muffin molds and sprinkle with the remaining chopped chocolate.
5. Bake in a preheated oven at 350 °F (air circulation) for approx. 20 minutes. Allow to cool.
6. For the cream: whisk the unchilled QimiQ Classic smooth. Add the raspberry puree, sugar and chilli and mix well. Fold in the whipped cream.
7. Cut the muffins into 2 layers and cut out forms of the top layer.
8. Spread the cream onto the bottom layer and cover with the top layer. Allow to cool before serving.