



CHOCOLATE MUFFINS WITH RASPBERRY AND CHILI FILLING



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

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

FOR THE CREAM

| | |
|--------------------|-----------------------------------------|
| 250 g | QimiQ Classic Vanilla, room temperature |
| 100 g | Raspberry fruit puree |
| 80 g | Sugar |
| 1 pinch(es) | Chilli pepper powder |
| 125 ml | Whipping cream 36% fat |

METHOD

1. For the muffins: melt the butter. Add the milk, eggs, vanilla sugar and icing sugar and mix well.
2. Fold half of the chopped chocolate into the mixture.
3. Combine the flour, cocoa powder and baking powder, add to the butter mixture and mix well.
4. Fill the dough into the muffin moulds and sprinkle with the remaining chocolate.
5. Bake in a preheated oven at 350 °F for approx. 20 minutes. Allow to cool.
6. For the cream: whisk the QimiQ Classic Vanilla smooth. Add the raspberry puree, sugar and chili powder and mix well. Fold in the whipped cream.
7. Cut off the tops of the muffins. Use a small heart shaped cookie cutter to cut out a heart shape from the cut pieces.
8. Make a small hole in the middle of the muffin and fill with the cream. Place the top back onto the muffins. Chill briefly and serve.