



WHITE CHOCOLATE AND BLUEBERRY MUFFINS



QimiQ BENEFITS

- Baked goods remain moist for longer
- Bake stable and freezer stable
- Quick and simple preparation



15



easy

INGREDIENTS FOR 12 SERVINGS

| | |
|--------------------|------------------------------|
| 125 g | QimiQ Sauce Base |
| 120 g | Butter |
| 80 g | White chocolate |
| 1 package | Vanilla sugar |
| 3 | Egg yolk(s) |
| 3 | Egg white(s) |
| 200 g | Sugar |
| 1 pinch(es) | Salt |
| 270 g | AP Flour |
| 0.5 package | Baking powder |
| 0.5 tsp | Lemon peel, grated |
| 150 g | Blueberries, fresh or frozen |

METHOD

1. Preheat an oven to 320 °F (air circulation).
2. Melt the QimiQ Sauce Base, butter, white chocolate and vanilla sugar together over steam.
3. Add the egg yolks and mix well.
4. Whisk the egg whites with the sugar and salt until stiff.
5. Mix the flour with the baking powder and lemon zest and add to the QimiQ mixture. Add the whisked egg whites and carefully mix everything together.
6. Carefully fold in the blueberries.
7. Place paper cases into a muffin molds and spoon the mixture into each case. Bake in the preheated oven for approx. 25-30 minutes.
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