



# CHOCOLATE MUFFINS WITH CUSTARD SOFT CENTRE



## QimiQ BENEFITS

- Light, fluffy and moist consistency
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients

40

medium

## Tips

Decorate with chocolate glazing.

## INGREDIENTS FOR 12 SERVINGS

### FOR THE FILLING

**250 g** QimiQ Sauce Base

**1 heaped tsp** Custard powder

**1** Vanilla pod(s), pulp only

**40 g** Sugar

**2** Egg yolk(s)

### FOR THE MUFFINS

**125 g** QimiQ Sauce Base

**5** Egg(s)

**250 g** Butter, melted

**150 g** Sugar

<b>200 g</b>	Flour, plain
<b>20 g</b>	Corn starch
<b>1 package</b>	Baking powder
<b>0.5 package</b>	Vanilla sugar
<b>1 pinch(es)</b>	Salt
<b>200 g</b>	Dark chocolate (40-60 % cocoa), melted
	Butter, for the baking tin

## METHOD

1. For the filling: bring the QimiQ Sauce Base to a boil with the vanilla custard powder, vanilla pulp and sugar. Remove from the heat, cool slightly and mix in the egg yolks. Continue to heat slowly to 80 °C whilst stirring continuously. Fill the mixture into praline moulds, about 25 g each and deep freeze.3. Preheat an oven to 340 °F (conventional oven).4. For the muffins: separate the eggs. Mix the egg yolks with the QimiQ Sauce Base and melted butter until smooth. Whisk in half of the sugar, flour, starch, baking powder, vanilla sugar and salt. Fold in the melted chocolate. Whisk the egg whites with the remaining sugar until stiff and fold into the QimiQ mixture. 6
- Half fill each of the greased muffin moulds with the mixture and place the frozen vanilla balls on top in the middle. Pour the muffin mixture on top to fill the moulds. Bake in the preheated oven for approx. 20-25 minutes. 7