



YOGHURT AND ORANGE MUFFINS WITH CRUMBLE



QimiQ BENEFITS

- Light, fluffy and moist consistency
- Enhances the natural taste of added ingredients
- Quick and easy preparation



30



easy

Tips

Use natural yoghurt instead of Greek style yoghurt.

INGREDIENTS FOR 12 SERVINGS

FOR THE CRUMBLE

200 g	AP Flour
100 g	Butter, cut into pieces
50 g	Sugar
1	Egg(s)
1 pinch(es)	Salt
	Sugar, to sprinkle

FOR THE MUFFINS

125 g	QimiQ Sauce Base
5	Egg(s)
250 g	Butter, melted
225 g	Sugar
200 g	Greek style yogurt
320 g	AP Flour
1 package	Baking powder
1	Orange(s), juice and finely grated zest
1 small pinch(es)	Cardamom
1 pinch(es)	Salt
	Butter, for the molds

METHOD

1. For the crumble: mix all the ingredients together and knead to a smooth dough. Allow to chill for approx. 30 minutes.
2. Grate the cold pastry and allow to rest in sugar so that the grated crumbles do not stick together.
3. Preheat an oven to 340 °F (conventional oven).
4. Separate the eggs and mix the egg yolk with the QimiQ Sauce Base and melted butter until smooth. Add half of the sugar, Greek style yoghurt, flour, baking powder, orange juice, orange zest, cardamom and salt and mix well.
5. Whisk the egg whites with the remaining sugar until fluffy and carefully fold into the mixture.
6. Pour the mixture into greased muffin moulds and sprinkle with the crumble. Bake in the preheated oven for approx. 20-25 minutes.