



NUT MUFFINS FOR THERMOMIX



QimiQ BENEFITS

- Baked goods remain moist for longer
- Longer shelf life without loss of quality
- Can be frozen and defrosted without loss of quality



15



easy

INGREDIENTS FOR 12 SERVINGS

| | |
|----------------------|--------------------------------------|
| 250 g | QimiQ Sauce Base |
| 100 g | Hazelnuts |
| 3 | Egg white(s), for whipped egg whites |
| 130 g | Butter, softened |
| 200 g | Sugar |
| 1 sachet(s) | Vanilla sugar |
| 3 | Egg yolk(s) |
| 220 g | Wheat flour, coarse grain |
| 0.5 sachet(s) | Baking powder |

METHOD

1. Preheat the oven to 360° F (conventional oven).
2. Place the hazelnuts in the Thermomix bowl and chop for 10 seconds / speed 7. Tip into a separate bowl and wash the Thermomix bowl.
3. Insert the butterfly whisk. Whisk the egg whites for 2 minutes / speed 4 until stiff, pour into a separate bowl and wash the Thermomix bowl.
4. Place the butter, sugar and vanilla sugar into the Thermomix bowl and whisk with the butterfly whisk. Add the QimiQ Classic and whisk smooth. Slowly add the egg yolk and whisk for approx. 5 minutes until fluffy.
5. Add the ground nuts, and mix at speed 1.
6. Add the flour to the baking powder and add to the butter mixture / speed 1.
7. Carefully fold the stiff egg white into the mixture / speed 1.
8. Place paper muffin forms into a muffin tray and place 1 tbsp of mixture into each form. Bake in the preheated oven for approx. 20 minutes.