

Breakfast Muffins

KOMPLET FIBER NUGGET MUFFIN

Basic batter

FIBER NUGGET MUFFIN	1.000 g
Banana compound	30 g
Bananas, fresh	200 g
Vegetable oil	250 g
Hazelnuts, chopped	100 g
Eggs	300 g
Water	350 g
Total Basic batter	2.230 g

to incorporate

Carrots, fresh, grated	200 g
Apples, fresh, cubes	200 g
Total to incorporate	400 g

Decoration(suggestion):

Butter, soft	100 g
Sugar	100 g
Oat flakes	80 g
Cinnamon	2 g
Wheat flour	100 g
Total Decoration(suggestion):	382 g

Method of use:

Method:

Mix all ingredients of the basic batter together on high speed with wide wired whisk or flat beater for approximately 3 minutes. Then incorporate the apples and carrots.

For oat crumbles as decoration, mix butter and sugar until you have a paste. Then add cinnamon and oat flakes, at the end wheat flour until you have crumbles.

Scaling weight: approx. 70 g
Baking temperature: approx. 190 °C
Baking time: approx. 25 minutes



Fill in muffin cups to about 3/4, then top with crumbles and bake. After cooling down, decorate with "Komplet Neuschnee" or "Komplet Magic Fondant".

Bake the best with something good.

