



#### DISPLAY CONDITIONS

Room Temperature, Warm



#### CATEGORY

Muffins, Scones & Waffles



#### FINISHED PRODUCT

Muffin

## BASIL AND TOMATO SAVOURY MUFFIN

### OVERVIEW

20-038

### INGREDIENTS

#### Group 1

Ingredient	KG	%
BAKELS SAVOURY MUFFIN MIX	0.500	100.00
Eggs	0.200	40.00
Water (1)	0.150	30.00
Corn Oil	0.140	28.00
Fresh basil (chiffonade)	0.020	4.00
Bacon (Cooked)	0.060	12.00
Fresh Tomato	0.030	6.00
Onion (caramelized)	0.030	6.00
Cream Cheese (cubed)	0.070	14.00
Total Weight: 1.200		

Yield: 24 pcs

### METHOD

How to do it:

1. Place water, eggs and Bakels Savoury Muffin Mix in a mixing bowl.
2. Blend using cake paddle for approximately 1 minute at low speed.
3. Scrape down and mix at second speed for 4 minutes.
4. Slowly add corn oil while mixing at low speed.
5. Fold the roughly chopped basil, chopped tomatoes, caramelized onions and chopped bacon.
6. Deposit into cupcake pan until 2/3 full or 50g/pc.
7. Add the diced cream cheese.
8. Bake at 190°C for 20-25 min. Pipe some mayonnaise before serving (optional)