

CHEESE ONION MUFFINS

OVERVIEW

15-037

INGREDIENTS

Group Muffins

Ingredient	KG	%
BAKELS MUFFIN MIX	0.400	100.00
Eggs	0.140	35.00
Water	0.090	22.50
Oil	0.112	28.00
Onion (caramelized)	0.050	-
Cheese (cubed)	0.025	-
Total Weight: 0.817		

Yield: 6 pieces x 120g

METHOD

How to do it:

1. Place water, eggs and Bakels Muffin Mix in a mixing bowl.
2. Blend using a paddle on low speed for 1 minute.
3. Scrape down and mix on medium speed for 4 minutes.
4. Slowly add oil, onions, and cheese while mixing on low speed.
5. Deposit 120-g batter into muffin tins until 2/3 full.
6. Bake at 180°C for 20-25 minutes. Decorate the top with grated cheese 5 minutes before the end of baking.

To caramelize onions, slice the onion into thin strips. Fry in a pan with a little bit of oil until caramelized.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Muffins, Scones & Waffles



FINISHED PRODUCT

Muffin, Savoury Good