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Room Temperature, Warm



Muffins, Scones & Waffles



FINISHED PRODUCT

Muffin

SAVOURY MUFFINS

OVERVIEW

20-030

INGREDIENTS

Group 1

| Ingredient | KG | % |
|---------------------------|---------------------|--------|
| BAKELS SAVOURY MUFFIN MIX | 1.000 | 100.00 |
| Water (1) | 0.275 | 27.50 |
| Eggs | 0.400 | 40.00 |
| Oil | 0.300 | 30.00 |
| BAKELS PESTO BASE | 0.060 | 6.00 |
| | Total Weight: 2.035 | |

Yield: 31 pcs

METHOD

How to do it:

1. Place eggs, Bakels Savoury Muffin Mix, and Bakels Pesto Base* in mixing bowl.

2. Blend using cake paddle for approximately 1 minute on low speed.



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- 3. Scrape down and mix on medium speed for 4 minutes.
- 4. Add oil and water, and mix for 2 minutes on medium speed.
- 5. Deposit 65g portions into lined muffin pans, and bake at 180°C for 25 to 30 minutes, or until toothpick comes out clean.

*any desired spices or Bakels specialty bases may be added