





Ambient



Bakery



Valentine's Day

## I "LOVE" CHOCOLATE MUFFINS

## **OVERVIEW**

(Recipe makes 10 Jumbo Muffins)

## **INGREDIENTS**

**Group 1** 

Ingredient

**Bakels Euro Choc Cake Mix** 

Eggs

Water

**Chockex Chips Dark** 

**Bakels Delight Imitation Cream (II)** 

**Bakels Dark Choc Block for shavings** 

## **METHOD**

- 1. Place Bakels Euro Choc Cake Mix, Eggs and Water into a mixing bowl and blend on slow speed to disperse powders.
- 2. Stop the mixer and scrape down.
- 3. Mix using a flat beater for 6 minutes on medium speed.
- 4. Scale as desired into greased or papered muffin tins.
- 5. Bake at ±180°C for ±30 minutes or until baked.
- 6. Melt the Chockex Chips Dark in a bowl.
- $7.\;$  Add the Bakels Delight to the melted Chockex Chips to form a Ganache.
- 8. Pipe 10g of chocolate ganache into the middle of the muffin and 20g on top of the muffin.

KG

1.000 0.300

0.250 0.200

0.100 0.500

Total Weight: 2.350



9. Decorate with 50g Chockex Dark shavings.