



## GLUTEN FREE CARAMEL MUFFINS

### GLUTEN-FREE SALTED CARAMEL MUFFINS WITH CARAMELIZED CHOCOLATE CHIPS

DIFFICULTY LEVEL



#### MUFFIN

##### INGREDIENTS

TOP CAKE GLUTEN FREE	g 1000
SEED OIL	g 500
EGGS	g 500
SINFONIA CIOCCOLATO CARAMEL ORO	g 350
CHOPPED COCOA BISQUITS	To Taste

##### PREPARATION

Mix all the ingredients in a stand mixer with paddle attachment for 5 minutes at medium-low speed. Fill the molds 2/3 full, sprinkle with the Cocoa GF biscuit crumbs and cook at 180°C for around 25 minutes.

#### DECORATION

##### INGREDIENTS

TOFFEE D'OR SALTY CARAMEL	To Taste
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##### FINAL COMPOSITION

When the muffins are very cold, remove a small central part on the surface.

Fill the removed part of the muffin with Toffee d'Or Caramel Salty.

Decorate with Doblá.



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER