



COCOA MUFFINS WITH CHOCOLATE CHUNKS

DELICIOUS SWEETS FOR BREAKFAST OR TEA BREAK

DIFFICULTY LEVEL



COCOA MUFFIN BATTER

INGREDIENTS

IRCA MUFFIN
WATER
VEGETABLE OIL
CACAO IN POLVERE
DARK CHOCOLATE CHUNKS

g 1.000
g 500
g 300-350
g 60
g 150

PREPARATION

In a planetary mixer with a paddle attachment add all the ingredients, except for DARK CHOCOLATE CHUNKS, and whip at medium speed for 5 minutes.
Then, combine DARK CHOCOLATE CHUNKS to the batter, gently by hand.

FINAL COMPOSITION

Fill the muffin cups for 2/3 of their volume and bake at 180-200°C for about 25 minutes.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF