



## 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