



CUPCAKES (IRCA MUFFIN)

SINGLE-SERVING SOFT BAKED CAKES

DIFFICULTY LEVEL



CUPCAKE BATTER

INGREDIENTS

IRCA MUFFIN	g 1000
WATER	g 450
UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE	g 350

PREPARATION

Mix IRCA MUFFIN and water in a planetary mixer with the paddle attachment at medium speed for 2 minutes.

Pour melted butter in a stream onto the mixture and stir until well combined.

WHIPPED CHOCOLATE FLAVOURED CREAM FOR THE DECORATION

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 600
FONDANT SOFT	g 700

PREPARATION

In a planetary mixer with the thick-wire whisk attachment, combine butter and FONDANT SOFT, then add CHOCOSMART and whip at medium speed for 10 minutes.

You can flavour the batter by adding concentrate flavouring pastes for ice cream, oil essences, liqueurs etc. You can also add different fat-soluble colorants to the same cream in order to create different coloring.

FINAL COMPOSITION

Fill cupcake cups 3/4 full with the batter and bake at 180-190°C for 25-30 minutes.

Put in the blast chiller until completely cooled down.

Pipe some whipped chocolate cream on the top of the cupcakes, using a piping tip at your choosing, and decorate as you like most.

AMBASSADOR'S TIPS

If you want to provide your whipped cream with a stronger flavour of chocolate, replace CHOCOSMART BIANCO with the same dose of CHOCOSMART CIOCCOLATO.