

Savory muffins

Cuisine: **Other**
Food category: **Other**



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Company: **Retigo**



Program steps

Preheating: 175 °C

1

 Combination

 10 %

 Termination by time

 00:17 hh:mm

 160 °C

 80 %



Ingredients - number of portions - 15		
Name	Value	Unit
parsley	45	g
gruyère	365	g
ham slices	550	g
chicken eggs	1100	g
full-fat mustard	185	g
salt	15	g
freshly ground black pepper, ground	5	g
fine durum wheat flour	730	g
baking powder	70	g

Nutrition and allergens	
Allergens: 1, 10, 3	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, B6, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	468.1 kJ
Carbohydrate	36.8 g
Fat	21.3 g
Protein	28.6 g
Water	0.7 g

Directions

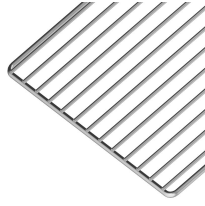
Mince the parsley, prepare cheese and ham. Cream butter until smooth. Combine and add all the wet (eggs, mustard, parsley).

Combine all dry ingredients (salt, pepper, bread flour, baking powder). Add dry ingredients to the wet ingredients and fold them in three-fourths of the way. Then add the cheese and ham and mix to incorporate. Scoop mixture into prepared muffin pans

Recommended accessories



Muffin form



Stainless wire shelving