



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Breakfast



FINISHED PRODUCT

Muffin

CHEESE AND TOMATO ARTISAN MUFFINS (7% CONCENTRATE)

INGREDIENTS

Group 1

Ingredient	KG
White flour	5.000
Country Oven Artisan Bread 7% Concentrate	0.350
Salt	0.090
Yeast	0.125
Chilled water	4.000
Sun-dried tomato	1.250
Grated mature cheddar cheese	1.250
Total Weight:	12.065

METHOD

Cheese and Tomato Artisan Muffins

1. Place all ingredients except tomatoes and cheddar into a spiral mixing bowl.
2. Mix on slow speed for 10 minutes.
3. Mix on fast speed for 10 minutes.
4. Add cheese and tomato on slow speed for 1 minute or until fully dispersed.
5. Tip dough onto olive oiled table and chop into small marble sized pieces, approx. 1-2cm wide and fill each tulip muffin case 3/4 full.
6. Place into prover for 30-40 minutes.
7. Sprinkle grated cheese on top with chopped cherry tomato onto each muffin.

8. Bake (with steam) at 240°C (464°F) for 25-30 minutes.