



CHEESE AND TOMATO ARTISAN MUFFINS

INGREDIENTS

Group 1

Ingredient	KG
Country Oven Artisan Bread Complete	5.000
Yeast	0.100
Chilled water	3.500
Sun-dried tomato	1.250
Grated mature cheddar cheese	1.250
Total Weight:	11.100

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.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Breakfast



FINISHED PRODUCT

Muffin