

# Banana-Choco Muffins

using GOLDEN MUFFIN

<u>Plain muffin:</u>	
GOLDEN MUFFIN	1.000 kg
Whole egg	0.350 kg
Vegetable oil	0.300 kg
Water	0.225 l

<u>Dark chocolate (chopped)</u>	0.100 kg
<u>Total weight</u>	1.975 kg

Mixing time: 3 – 5 minutes

<u>Filling:</u>	
Banana	0.400 kg
Lime juice	0.020 l

<u>Banana essence</u>	0.005 kg
<u>Total weight</u>	0.425 kg

Mixing time: 3 minutes  
Baking temperature: 180° C, giving steam  
Baking time: 20 – 25 minutes

RECIPE SERVICE



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Instructions for use:

Mix all the ingredients of the plain muffin, apart from the chopped chocolate, for 3 – 5 minutes on medium speed until smooth. Add the chopped chocolate at the end of mixing time and put to one side.

Mix the bananas and the lime juice for 3 minutes on low speed. Then pour the mixture into the plain muffin mix prepared beforehand and mix on low speed for 1 minute.



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