

# Chocolate muffins

## INGREDIENTS

<b>1 kg</b>	CHOCO LUX ALFAPRO	<b>400 g</b>	OIL
<b>400 g</b>	EGG MASS	<b>50-100</b>	WATER
<b>50 g</b>	CHOCOLATE TEARS FOR BAKING	<b>g</b>	
<b>50 g</b>	PREMIUM CHOCOLATE GLAZING ALFAPRO	<b>250 g</b>	ROASTED BLACKCURRANT ALFAPRO
		<b>30 psc.</b>	TULIP PAPILOTS



## A METHOD OF PREPARING

- 1** Mix Choco Lux, oil, egg mass and water (flat mixer) at medium speed for about 4 minutes.
- 2** We put tulip papillots into muffin molds, and then we sprinkle into them about 30 g of dough.
- 3** Put a little bit of roasted blackcurrant on the cake, and with it we apply another portion of about 30 g of the cake. Sprinkle the whole with chocolate tears.
- 4** Bake at about 190o C for 25 minutes.
- 5** After cooling, decorate with melted chocolate.

Bon appétit!



*Smacznego*



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