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DISPLAY CONDITIONS

Chilled, Frozen, Room temperature

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CATEGORY

Bakery, Industry



FINISHED PRODUCT

Muffin, Savoury food

OAT MUFFIN

INGREDIENTS

Group Batter		
Ingredient	KG	%
Sugar	1.000	22.00
Bakels Premium Oat Bread	0.950	21.00
Water	0.750	16.00
Wheat flour	0.750	16.00
Egg	0.750	16.00
Rapeseed oil	0.250	5.00
Aromatic Arozyme M	0.120	2.00
	Total Weight: 4.570	
Group Filling and Decor		
Ingredient	KG	0/_

Ingredient	KG	%
Soft Cheese with Ham	0.010	-
Grated Aged Cheese	0.010	-
	Total Weight: 0.020	

METHOD



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- 1: Combine all ingredients in a bowl, with a wing.
- 2: Pipe the batter into muffin tins, about 2/3 full.
- $\ensuremath{\mathsf{3:}}$ Pipe little soft cheese, and sprinkle a little grated cheese on top.
- 4: Bake in 190°C, give 2 sec steam in the beginning.
- 5: Baking time approx. 18-22 min.