

Valentine's Muffins with NUTELLA® and walnuts



INGREDIENTS for 12 muffins/6 portions



- ✔ 70 g Walnut kernels
- ✔ 150 g 00 Plain flour
- ✔ 150 g Wholemeal flour
- ✔ 60 g Raw cane sugar
- ✔ 50 g Butter
- ✔ 1 Egg
- ✔ 200 ml Milk
- ✔ 1 Sachet of baking powder
- ✔ 90 g Nutella® (15 g/portion)
- ✔ Salt



STEP 1

Set the oven to 180°C. Grease and flour 2 x 6.5 cm diameter muffin trays. Remove the skin from the walnut kernels and break the seeds into small pieces. Melt the butter then cool it down. In a bowl, mix together the dry ingredients: the mixture of flours, the sugar, the walnuts, the baking powder, a pinch of salt. Beat the egg with a whisk, then add the milk and the cooled melted butter. Combine the liquid mixture with the dry mixture. Gently mix, but not for long, until the flour is all wet: the dough needs to stay slightly grainy.



STEP 2

Fill the moulds three-quarters full with tablespoons of dough, and then put them into the oven for approximately 20-25 minutes or until the muffins have risen fully and are golden in colour on the surface.



STEP 3

Open the oven. Let the muffins rest in the moulds for 5 minutes, then remove them and place them on a cooling rack to cool down. Add blobs of Nutella® to affix the sugar decorations with, and present the muffins with designs based on butterflies, hearts or flowers.