

# Muffin with NUTELLA® in three flavours



## INGREDIENTS for 4 portions / 12 mini-muffins



### For the base

- ✔ 220 g Sugar
- ✔ 4 Eggs
- ✔ 260 g Plain flour
- ✔ 60 g Butter
- ✔ 60 ml Seed oil
- ✔ 18 g Corn starch
- ✔ 1 Sachet of baking powder
- ✔ 4 g Salt
- ✔ 80 g Mashed boiled potatoes
- ✔ 80 g Mashed boiled carrots

### To finish

- ✔ 70 g Chopped hazelnuts
- ✔ 60 g Nutella® (15 g/portion)



## STEP 1

For the base: whisk the eggs with the sugar, add the flour, the starch, the baking powder and the salt, then finally the oil and the butter.



## STEP 2

Divide the dough created into 3 equal parts and add to each its unique ingredient: add the potatoes to the first one, carrots to the second one and the hazelnuts to the last one.



## STEP 3

Divide the 3 lots of dough into mini-muffin moulds (20-25 g) and cook them in a pre-heated oven at 180 °C for 15 minutes.