

RECIPE

Muffins with Nutella® in three flavours

Medium

4 Portions

45 min



INGREDIENTS

for 4 portions / 12 mini-muffins

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)



**Avec cette délicieuse
recette, il suffit de 15 g de
Nutella® par personne
pour se régaler !**

METHOD



1

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



2

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



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. Serve the 3 muffins decorated with 5 g of Nutella® on each one and some chopped hazelnuts.

The ultimate trio. Share the recipe with the hashtag #nutellarecipe

Muffins conceal very humble origins. In ancient times, muffins were made and eaten by the domestic staff of England's old Victorian society. But these **muffins made with Nutella®** in three flavours can be enjoyed in many other countries. Check out our recipe!