

Lemon Muffins (makes 15)

27.10.14

Ingredients:

200 ml soya cream  
100 g VIVANI Almond Orange bar  
200 g soya yoghurt (lemon)  
120 g raw cane sugar  
1 packet of bourbon vanilla sugar  
a pinch of sea salt  
80 ml rapeseed oil  
50 ml lemon juice  
grated lemon zest  
250 g wheat flour, Type 550  
50 g ground almonds  
2 ½ tsp baking powder  
½ tsp bicarbonate of soda  
2 packets of whipped cream stabilizer  
pistachios (to decorate)

Method:

Topping: Briefly bring the cream to the boil, take off the heat and add in the chopped chocolate bar. Leave to cool in the fridge overnight.

Muffins: Preheat the oven to 180 °C (160 °C for a fan oven). Mix together the yoghurt, sugar, salt and oil. Then add in the lemon juice and zest. Finally stir in the flour, baking powder and bicarbonate of soda. Pour the mixture into muffin cases and bake in the oven for 20-25 minutes.

Whip the pre-prepared chocolate cream with the stabilizer and use it to decorate the muffins.

Level: 1