



BANANA & CARAMEL MUFFIN

These moist, sweet Banana & Caramel Muffins are a delightful combination of caramel and banana, complemented by a rich caramel ganache, that adds a perfect touch of indulgence.

INGREDIENTS

INGREDIENTS	WEIGHT
MUFFIN	
Classic Crème Muffin Mix	1.000kg
Egg	0.150kg
Water	0.340kg
Oil	0.275kg
Banana	0.250kg
Caramel Filling (Ready-To-Use)	0.035kg
CARAMEL GANACHE	
Thickened Cream	1.000kg
White Chocolate	3.000kg
Caramel Flavour	0.015kg
TOPPING	
Sliced Banana	

PRODUCTS

102792 Classic Crème Muffin Mix 15kg



METHOD

MUFFIN

1. Combine all ingredients in a mixing bowl.
2. Using a paddle, mix on slow speed for 1 minute. Scrape bowl.
3. Mix for a further 5 minutes on medium speed.
4. Deposit into a paper lined muffin tin.
5. Bake at 190°C until baked through.
6. Transfer to wire rack to cool.
7. Decorate with caramel ganache and finish off with sliced banana.

CARAMEL GANACHE

1. Heat cream to boiling point.
2. Remove from heat and add the white chocolate and caramel flavour.
3. Mix until smooth.