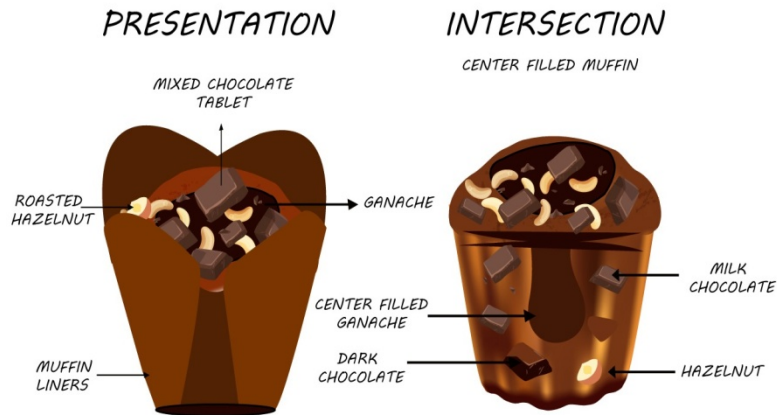


*Truffle Nation's*

**DOUBLE CHOCOLATE  
HAZELNUT BROWNIE  
MUFFINS**

**Egg and Eggless Recipe**

## BELGIAN MUFFINS (EGG)



<u>FOR BELGIAN MUFFINS (EGG)</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 6</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	<u>IN GMS</u>	<u>IN CUPS</u>			
Cake Flour	140 g	1 cup	3.78	5.6	Belgian Muffin
Caster sugar	125 g	1 cup + ¼ cup	7.25	15	
Baking soda	1.38 g	¼ tsp	1	1	
Baking powder	5.3 g	1 tsp	1	1	Belgian Ganache
Dark Cocoa powder	20 g	¼ cup + ½ tbsp	5.8	16	
Light cocoa powder	20 g	¼ cup + ½ tbsp	8	9	Roasted Hazelnuts
Egg	50 g	1 no	4.5	6	
Buttermilk (curd 1/4cup + milk1/4cup)	136.8 g	½ cup	10.6	10.9	Milk Tablets
Butter (melted)	60 g	¼ cup	19.2	27	
Salt	1.5 g	¼ tsp	1	1	
Hazelnuts	50 g	1/3 cup	62.5	70	
Milk couverture chocolate	50 g	1/3 cup	24	24.5	
Dark couverture chocolate	50 g	1/3 cup	22.7	23.2	<u>INSTRUCTIONS</u>
Chocolate tablets	-	-	10	10	For Buttermilk mix <b>71.2g curd to 65.6g</b> milk. Or for cups mix
Vanilla extract	7 g	1 tsp	1.75	2.05	

<b><u>TOTAL</u></b>	<b>₹ 183.08</b>	<b>₹ 202.25</b>	¼ cup curd to ¼ cup milk.
<b><u>METHOD</u></b>  <ol style="list-style-type: none"> <li>1. Pre-heat the oven at 200°C (<b>OTG mode: upper rod + lower rod + fan</b>).</li> <li>2. In a large bowl sieve together the cake flour, baking powder, baking soda, salt and dark - light coco powder. Now add in the caster sugar, combine the dry mixture with the help of a spatula.</li> <li>3. Now add in the liquid ingredients, starting with egg and buttermilk, gently combine the mixture and then pour in the melted butter.</li> <li>4. Next, add in the vanilla extract followed by hazelnuts - chopped milk and dark chocolate.</li> <li>5. Lastly give a good mix to incorporate everything into the batter. We will transfer the batter into a prepared muffin tray, filling each liner to the 3/4 level.</li> <li>6. Bake in the preheated oven at 180 °C (<b>OTG mode: Lower rod only</b>). For 20-25 minutes.</li> </ol>			Chocolate tablets are for decoration and can use dairy milk.
			<b><u>OVEN TEMPERATURES</u></b>
			<p style="text-align: center;"><b>OTG</b> 180°C (lower rod only)</p> <p style="text-align: center;"><b>DECK OVEN</b> Upper temperature – 140°C Lower temperature – 180°C</p> <p style="text-align: center;"><b>UNOX commercial oven</b> 130°C, Fan speed – 1, Humidity – 0</p>

### **BELGIAN MUFFINS (EGGLESS)**

<b><u>FOR BELGIAN MUFFINS (EGGLESS)</u></b>			<b><u>COSTING (in ₹)</u></b>		<b><u>NO. OF PORTIONS: 6</u></b>
<b><u>INGREDIENTS</u></b>	<b><u>QUANTITY</u></b>		<b><u>WHOLESALE</u></b>	<b><u>M.R.P.</u></b>	<b><u>ELEMENTS</u></b>
	<b><u>IN GMS</u></b>	<b><u>IN CUPS</u></b>			
Cake Flour	100 g	½ cup + ¼ cup + ½ tbsp	2.7	4	Belgian Muffin
Butter	50 g	1/8 cup + 1 tbsp + ¼ tsp	16	22.5	
Dark chocolate(A)	50 g		22.7	23.2	Belgian Ganache
Natural Cocoa powder	20 g	¼ cup + ½ tbsp	8	9	
Milk	60 g	1/8 cup + 1 tbsp + ½ tsp + ½tbsp	3.4	3.7	

Baking powder	3.22 g	½ tsp + ¼ tsp	1	1	Roasted Hazelnuts
Baking soda	1.38 g	¼ tsp	1	1	
Salt	1.5 g	¼ tsp	1	1	Milk Tablets
Caster sugar	50 g	¼ cup	2.9	6	
Curd	90 g	¼ cup + 1 tbsp + ¼ tsp	9	9	
Hazelnuts	50 g	1/3 cup	62.5	70	
Milk couverture chocolate	50 g	1/3 cup	24	24.5	
Dark couverture chocolate	50 g	1/3 cup	22.7	23.2	
<b><u>TOTAL</u></b>			<b>₹ 188.6</b>	<b>₹ 210.5</b>	<b><u>INSTRUCTIONS</u></b>
Chocolate tablets	-	-	10	10	Chocolate tablets are for decoration and can use dairy milk.
Vanilla extract	7 g	1 tsp	1.75	2.05	
<b><u>METHOD</u></b>					
<ol style="list-style-type: none"> <li>1. Pre-heat the oven at 200°C (<b>OTG mode: upper rod + lower rod + fan</b>).</li> <li>2. In a Bowl melt together chocolate (A) and milk using the microwave until the chocolate completely dissolves. Now add in the coco powder into the melted chocolate and milk mixture. Set the bowl aside.</li> <li>3. Take a new bowl and start creaming the butter and sugar with an electric hand beater until they turn into a pale and fluffy mix. Now add the melted chocolate coco and milk mix into the cream sugar butter mixture. Combine again until a uniform mixture is formed.</li> <li>4. Add the curd, followed by sifted flour, salt, baking powder, and baking soda, continue to mix until a thick smooth batter is formed. Lastly add in the vanilla extract followed by chopped chocolates and hazelnuts.</li> <li>5. Transfer the batter into a prepared muffin tray, filling each liner to the 3/4 level. Bake in the preheated oven at 180 °C (<b>OTG mode: Lower rod only</b>). For 20-25 minutes.</li> </ol>					
<b><u>OVEN TEMPERATURES</u></b>					
<p style="text-align: center;"><b>OTG</b> 180°C (lower rod only) <b>DECK OVEN</b> Upper temperature – 140°C Lower temperature – 180°C <b>UNOX commercial oven</b> 130°C, Fan speed – 1, Humidity – 0</p>					

## BELGIAN CHOCOLATE GANACHE

<u>BELGIAN CHOCOLATE GANACHE</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 6</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
Dark chocolate (chopped)	100 g	45.4	46.5	
Full fat cream	100 g	18	19.2	
Butter(softened)	20 g	6.4	9	
<b><u>TOTAL</u></b>		<b>₹ 69.8</b>	<b>₹ 74.7</b>	<b><u>INSTRUCTIONS</u></b>
<p><b><u>METHOD</u></b></p> <ol style="list-style-type: none"> <li>1. Finely chop the chocolate using a serrated knife, to facilitate even melting and place it in a large bowl.</li> <li>2. Heat the cream in a microwave until almost boiling. Pour the cream over the chopped chocolate and mix until the mixture is well combined.</li> <li>3. Once all the chocolate get dissolved, let the temperature of the ganache cool down to 35-40 c before adding the butter. After adding the butter blend the mixture with an emulsion stick until a smooth ganache is achieved.</li> </ol>				<p>In case you do not have an emulsion blender, you can simply use electric hand beater for this recipe</p>

<u>ASSEMBLY</u>
<ol style="list-style-type: none"> <li>1. Let the muffins cool completely, with the help of apple corer, create cavities at the centre of each muffin</li> <li>2. Fill the cavities with chocolate ganache; spread some ganache over the muffin so that the roasted hazelnuts and chocolate tablets can easily stick to it.</li> </ol>

<u>NOTE</u>		
Shelf life of	Refrigerator	Freezer
Baked muffin (egg /eggless)	1 -1.5 week (in an air tight box)	1 month (in an air tight box)
Garnished muffin	5-6 days (in air tight box)	-

<b>COST PER PORTION (in ₹)</b>				
<b><u>TYPE</u></b>	<b><u>COST</u></b>	Muffin	Belgian ganache	<b><u>TOTAL</u></b>
Egg	<b><u>WHOLESALE</u></b>	30.5	11.6	<b>₹ 42.1</b>
	<b><u>M.R.P.</u></b>	33.7	12.4	<b>₹ 46.1</b>
Eggless	<b><u>WHOLESALE</u></b>	31.4	11.6	<b>₹ 43</b>
	<b><u>M.R.P.</u></b>	35	12.4	<b>₹ 47.4</b>