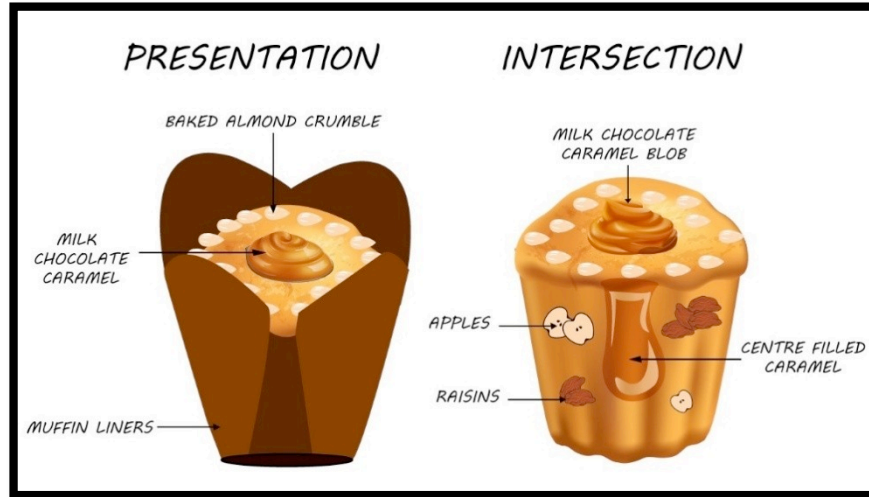


Truffle Nation's

SPICED APPLE  
CRUMBLE MUFFIN

**Egg and Eggless Recipe**

## APPLE CRUMBLE MUFFIN



<u>FOR MARINATION (Eggless)</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:6</u>
<u>INGREDIENTS</u>	<u>QUANTITY IN GMS IN CUPS</u>		<u>WHOLESALE</u>	<u>M.R.P</u>	
			<u>LE</u>	:	
Brown sugar	103 g	½ cup	32.5	32.5	
Grated apples	100 g	-	12.5	12.5	
Nutmeg	-	¼ tsp	1	1	
Cinnamon	-	¼ tsp	1	1	
Raisins	50 g	1/3 cup	11	17.5	
Lemon juice	1/2		2	2	
Rum	30 g		5	5	
<b><u>TOTAL</u></b>			<b>₹ 65</b>	<b>₹ 71.5</b>	<b><u>INSTRUCTIONS</u></b>
<p><b><u>METHOD</u></b></p> <p>1. In a large bowl place together the chopped apple, brown sugar, spices, rum soaked raisins and lemon juice. Give a good mix and leave aside to marinate until the batter get ready.</p>					<p>Let the raisin and rum soak overnight or heat both of them together for 30 seconds in a microwave until the raisins become plump.</p>



## APPLE CRUMBLE MUFFIN (EGGLESS)

<u>FOR BATTER (EGGLESS)</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:6</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u> <u>Grams Cups</u>		<u>WHOLESALE</u>	<u>M.R.P</u>	<u>ELEMENTS</u>
All-purpose flour	208 g	1 cup + ½ cup	5.6	8.3	Baked almond crumble
Castor sugar	105 g	½ cup	6.9	12.6	Milk chocolate caramel ganache
Oil	60 g	1/3 cup	6.6	6.9	Marinated apples
Milk	60 g	¼ cup	3.4	3.7	
Water	60 g	¼ cup	1	1	
Baking powder	4.3 g	1 tsp	0.69	1.29	
Baking soda	5.5 g	1 tsp	0.55	2.3	
Vanilla extract	3.5 g	1 tsp	1.2	1.4	
Salt	1.5 g	¼ tsp	1	1	
<b><u>TOTAL</u></b>			<b>₹26.94</b>	<b>₹38.49</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b> <ol style="list-style-type: none"> <li>1. Preheat the oven at 180 c (lower rod +upper rod with fan) In a large bowl combine together the milk, water and oil.</li> <li>2. With the help of a sieve, add in the flour, baking powder, baking soda, sugar and salt. Combine the dry ingredients into the wet mixture until a smooth batter is formed.</li> <li>3. Lastly add in the marinated apple mix and vanilla extract. Give a last mix to the batter and then divide it amount 6 muffin liners filling each liner to the 3/4 th level.</li> <li>4. Bake in the preheated oven at 180 C (lowers rod mode only for otg) for 20-25 minutes or until a toothpick inserted comes out clean.</li> </ol>					Fold marinated apple mixture properly.
					<b><u>OVEN TEMPERATURES</u></b>
					<b>OTG</b> 180°C (upper rod + lower rod +fan)
					<b>DECK OVEN</b> Upper temperature – 180°C Lower temperature – 180°C
					<b>UNOX</b> 160°C, Fan speed – 1, Humidity – 0



## APPLE CRUMBLE MUFFIN (EGG)

<u>FOR MARINATION</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:6</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u> <u>GMS CUPS</u>		<u>WHOLESA</u> <u>LE</u>	<u>M.R.P</u> <u>₹</u>	
Castor sugar	35 g	1/8 cup + 1/2 tbsp + 1/2 tsp	2.3	4.2	
Chopped apples	100 g	-	12.5	12.5	
Shredded apples	100 g	-	12.5	12.5	
Nutmeg	-	1/4 tsp	1	1	
Cinnamon	-	1/4 tsp	1	1	
Raisins	50 g	1/3 cup	11	17.5	
Lemon juice	1 whole		2	2	
Rum	30 g		5	5	
<b><u>TOTAL</u></b> <b><u>L</u></b>			<b>₹47.3</b>	<b>₹55.7</b>	
<b><u>METHOD</u></b> 1. In a large bowl place together the chopped and shredded apples, sugar, spices, rum soaked raisins and lemon juice. Give a good mix and leave aside to marinate until the batter get ready.					<b><u>INSTRUCTIONS</u></b> Let the raisin and rum soak overnight or heat both of them together for 30 seconds in a microwave until the raisins become plump.



<b>FOR BATTER (EGG)</b>			<b>COSTING (in ₹)</b>		<b>NO. OF PORTIONS:6</b>
<b>INGREDIENTS</b>	<b>QUANTITY GMS CUPS</b>		<b>WHOLESALE</b>	<b>M.R.P</b>	<b>ELEMENTS</b>
				:	
All-purpose flour	120 g	½ cup + 1/3 cup + ½ tbsp	3.24	4.8	Baked almond crumble
Brown sugar	55 g	¼ cup + ½ tsp + ¼ tsp	3.5	7.15	Milk chocolate caramel ganache
Salted butter	55 g	1/8 cup + 1 tbsp + 1 tsp + 1/8 tsp	17.6	24.7	Marinated apples
Egg	1 whole		4.6	6	
Baking powder	2.15 g	½ tsp	0.34	0.64	
Baking soda	1.38 g	¼ tsp	0.13	0.58	
Nutmeg powder	-	¼ tsp	1	1	
Vanilla extract	1.75 g	½ tsp	0.61	0.72	
Salt	1.5 g	¼ tsp	1	1	
<b>TOTAL</b>			<b>₹32.2</b>	<b>₹46.5</b>	<b>INSTRUCTIONS</b>
<b>METHOD</b>					Fold marinated apple mixture properly.
<ol style="list-style-type: none"> <li>1. Preheat the oven at 180 c (lower rod +upper rod with fan), In a large bowl, place softened butter and beat it with an electric hand beater until the butter becomes creamy and fluffy.</li> <li>2. Now add in the brown sugar and beat it with the butter for a minutes. Next place the egg in the creamy butter and brown</li> </ol>					<b>OVEN TEMPERATURES</b>



sugar mix and combine with the help of a spatula.

3. With the help of a sieve, add in the flour, baking powder and baking soda into the butter egg mixture, now with using a spatula following the cut and fold method, combine the mixture until it turns into a thick batter.
4. Place the marinated apple mix into the thick batter, mix until well combined. Lastly add in the salt and vanilla extract, give a final mix.
5. Divide the batter between 5-6 muffin liners, filling each liner to the 3/4 level. Bake in the preheated oven at 180°C (lower rod mode only for otg) for 20-25 minutes.

**OTG**

180°C (upper rod + lower rod +fan)

**DECK OVEN**

**Upper temperature**

**– 180°C**

Lower temperature

**– 180°C**

**UNOX**

160°C, Fan speed –

1, Humidity – 0



<b><u>BAKED ALMOND CRUMBLE</u></b>			<b><u>COSTING (in ₹)</u></b>		<b><u>NO. OF PORTIONS:6</u></b>
<b><u>INGREDIENTS</u></b>	<b><u>QUANTITY GMS CUPS</u></b>		<b><u>WHOLESA LE</u></b>	<b><u>M.R.P</u></b> :	
All-purpose flour	45 g	1/3 cup	1.2	1.8	
Almond flour or grounded almonds	45 g		37.8	54	
Castor sugar	45 g	1/8 cup + 1 tbsp + 1/2 tbsp	2.6	5.4	
Unsalted butter	30 g	1/8 cup	9.6	13.5	
Salt	6 g	1 tsp	1	1	
<b><u>TOTAL</u></b>			<b>₹52.2</b>	<b>₹75.7</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b> <ol style="list-style-type: none"> <li>1. In a mixer place all the ingredients together and blend them for a few seconds until a crumbled mix is ready.</li> <li>2. Transfer the crumble mix on a baking tray and then bake it at 180 C ( preheat mode: lower rod plus upper rod with fan ) for 10 min, after first 5 minutes take out the tray, stir the crumble a little and then bake again for 5 minutes until the crumbles reaches a beautiful golden colour.</li> </ol>					

<ol style="list-style-type: none"> <li>1. If the blended crumble mix looks soft and soggy, there is a chance that the butter present in has softened, in this case, simply freeze the crumble for a few minutes before baking.</li> <li>2. This crumble can also be used cold (unbaked) and topped over muffin batters so that it bakes along with the muffin. We have followed the same method in our blueberry muffins.</li> </ol>
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NOTE		
Shelf life of	Refrigerator	Freezer
Baked almond crumble	1-2 weeks (stored in an airtight box in the fridge)	1 month

**MILK CHOCOLATE CARAMEL  
GANACHE**

<b><u>MILK CHOCOLATE CARAMEL GANACHE</u></b>			<b><u>COSTING</u> (in ₹)</b>		<b><u>NO. OF PORTIONS:</u></b> 6
<b><u>INGREDIENTS</u></b>	<b><u>QUANTITY</u></b> <b><u>GMS CUPS</u></b>		<b><u>WHOLESA LE</u></b>	<b><u>M.R.P</u></b>	<b><u>ELEMENTS</u></b>
Castor sugar	110 g	½ cup +1 tsp	6.3	13.2	
Melted butter	40 g	1/8 cup + ½ tbsp + 1 tsp	12.8	18	
Full fat cream	200 g	½ cup + 1/8 cup + ½ tbsp	36	38.4	
Milk couverture chocolate	130 g	-	57.5	58.5	
Salt	A pinch	A pinch	1	1	
<b><u>TOTAL</u></b>			<b>₹113.6</b>	<b>₹129. 1</b>	
<b><u>METHOD</u></b> 1. Place the caster sugar in a sauce pan on low medium heat, with the help of a spatula gently stir the sugar until it					Always add warm cream or else the caramel gets lumps.





completely melts and reaches a beautiful amber or golden colour.

2. Once the sugar reaches the desired colour, turn off the heat and in the melted butter, while continuously whisking the mixture with a balloon whisk.
3. As soon as the butter and sugar syrup gets combined, Turn on the heat again and cook the mixture for a minute.
4. We will again turn off the heat and add in our warm cream while continuously whisking the mixture until a smooth caramel sauce is achieved.
5. We will shift the saucepan from the stove and add In a pinch of salt. Next, transfer the sauces in a beaker, add in chopped milk chocolate and blend the mixture with the help of an emulsion blender until you have a smooth lump free caramel ganache.
6. Transfer the caramel ganache in new bowl, cover with cling wrap and place it in the fridge until it sets.



<b>NOTE</b>		
<b>Shelf life of</b>	<b>Refrigerator</b>	<b>Freeze r</b>
<b>Milk chocolate caramel ganache</b>	<b>2-3 weeks (stored in an airtight box in the fridge)</b>	<b>-</b>

<b><u>ASSEMBLY</u></b>
With the help of apple corer make a hole in the centre of muffin and fill it with milk chocolate caramel ganache. Lastly cover the top with baked almond crumble.

<b><u>COST PER PORTION (in ₹)</u></b>						
<b><u>TYPE</u></b>	<b><u>COST</u></b>	Muffin	Marinated apple	Baked almond crumble	Milk chocolate caramel ganache	<b><u>TOTAL</u></b>
Egg	<b><u>WHOLESALE</u></b>	5.3	7.8	8.7	18.9	<b>₹40.7</b>
	<b><u>M.R.P.</u></b>	7.7	9.2	12.6	21.5	<b>₹51</b>
Eggless	<b><u>WHOLESALE</u></b>	4.5	10.8	8.7	18.9	<b>₹ 42.9</b>
	<b><u>M.R.P.</u></b>	6.4	11.9	12.6	21.5	<b>₹ 52.4</b>