

Recipe No. 23/2017

Cheese and Chive Muffins

This week's recipe comes to us from Janice Lupini, one of our Thermomix consultants in Johannesburg. These Cheese and Chive muffins are a delicious light and savoury snack. Janice has a catering background, and will be sharing some of her exciting tips and tricks our Open Day in Johannesburg this Saturday, the 24th of June. We'll be at the Get Cooking Kitchen at the Lifestyle Home and Garden Centre from 10am until 1pm, so pop in anytime, entrance is free!

NB: Suitable for both TM5 and TM31

Preparation Time: 5 minutes

Cooking Time: 15 minutes

Makes: 16 standard or 30 mini muffins

Ingredients

150g cheddar cheese
100g emmentale cheese
250g self raising flour
5ml garlic salt
5ml paprika plus extra for sprinkling
1 egg
250g buttermilk
80g sunflower oil
100g chives, finely sliced



Method

1. Add cheeses to the mixing bowl and grate **10 sec/speed 5**. Take out 50g and set aside.
2. Add flour, garlic salt, cayenne, egg and buttermilk and oil to bowl. Mix **10 sec/speed 4**. Scrape down and ensure mix is combined.
3. Add chives and mix **5 sec/reverse/speed 4**.
4. Spray muffin tins very well with non-stick cooking spray and spoon mix in until halfway full.
5. Scatter over the reserved cheese and sprinkle with a little paprika.
6. Bake at 210°C for 15 minutes until golden brown on top. Cool in tray for 5 minutes before turning out on to wire rack to cool.

Tips

- If making mini muffins, reduce cooking time to 10 minutes.
- Can be frozen for up to 3 months.
- Can use cayenne pepper instead of paprika and plain yoghurt or milk instead of buttermilk.

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