Savoury muffins with ras el hanout and chorizo



Ingredients

10

- 350 g flour
- 250 g cheese, grated
- 125 g Bresc Tapenade sundried tomatoes
- 125 g chorizo
- 50 g baking powder
- 25 g Bresc Ras el hanout
- 5 eggs
- 315 ml milk
- 5 sprigs thyme

Preparation method

Chop the chorizo finely. Mix the eggs, flour, milk, 2/3 of the cheese, tomato tapenade and ras el hanout to make a batter. Next, add the baking powder and the leaves of thyme. Fill the muffin tins with the batter. Sprinkle the remainder of the cheese over it. Bake in the muffins in the oven at 180°C for 15 minutes.

Used bresc products



Bresc Ras el hanout spice mix 450g



Bresc Tomato tapenade 1000g



Bresc Tomato tapenade 325g

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