

ZUCCHINE AND PUMPKIN MUFFINS



Chef: Gianluca Galliera

Menù Ingredients

100 g. Crema di zucca – Pumpkin Spread - ECOK
100 g. Salsa di radicchio rosso con Aceto Balsamico di Modena IGP – Red radicchio sauce with PGI Modena Balsamic Vinegar - C81
200 g. (to garnish) Gransalsa di zucchine - Gransalsa sauce with zucchini - BZ1
50 g. Aceto balsamico di Modena I.G.P. - PGI Modena Balsamic Vinegar - Balsamic Vinegar of Modena PGI - EN2X
q.s. Staccante spray - Non-Stick Spray - Q10

Ingredients

N° 3 Egg Whites
N° 3 Egg yolks
15 g. Dry Yeast
5 g. Pepper
5 g. Salt
250 g. Cream Cheese
q.s. Roasted bacon to garnish
15g instant yeast
100 g. Speck, diced
1 g. Nutmeg
50 g. Parmigiano Reggiano cheese, grated
100 g. Fresh cream
100 g. mMlk
50 g. Potato starch
250 g. Flour 00

Method

Pour the flour and potato starch into a mixer bowl fitted with a beater, add the grated Parmigiano Reggiano, the nutmeg, the salt, pepper and yeast. Mix the powdered products and then add the milk, the cream and the egg yolks. Finally add the Zucchini sauce, the Pumpkin cream and the speck. Mix well at medium speed for few minutes. Finally add the whipped egg whites. Using the non-stick spray, grease the single-portion muffin moulds and pour 100 g. of the mix into each. Place in the oven, with low fan or static, at 160° C for 20-30 minutes. Allow to cool and serve. Garnish each muffin with Radicchio Cream cheese and crispy bacon.