

Pear Chocolate Muffin with the thermomix

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10 min	10 min 20 min	10 min 20 min 30 min	10 min 20 min 30 min 1/10
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For the thermomix dough :

250G flour

100G milk

100g butter

80G of sugar

20G of fresh yeast

2 eggs

1 pinch salt For the filling :

100G of chocolate

1 pear

For the thermomix dough :

Preheat the oven to 180°C

For the Thermomix filling :

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Place the chocolate in the Thermomix bowl and set it to 7 seconds on speed 7. Transfer to a bowl and set aside.

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Peel the pear and place it in the Thermomix bowl. Set it to 5 seconds on speed 5. Transfer to a bowl and set aside.

For the Thermomix batter :

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Add the flour, baking powder, sugar, salt, eggs, milk, and butter to the Thermomix bowl. Set it to 15 seconds on speed 7.

For the Thermomix muffins :

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Add the pear and the chocolate that you had set aside. Set it to 5 seconds on speed 3.

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Pour the batter into muffin molds and bake for 20 minutes (do not open the oven door, as the muffins may not rise).

After baking, let them cool slightly. Enjoy !