



Olive & tomato muffins

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Tuesday, 06th June 2017

Ingredients

- 300 g Cake flour
- 22 ml Baking powder
- 40 g Butter
- 50 g Cheddar
- 2 ml sweet paprika
- 1 ml Cayenne Pepper
- 12 g Fresh Basil
- 50 g Sundried Tomatoes
- 50 g Black Olives
- 150 g Mozzarella cheese
- 1 Egg
- 100 g Amasi (culture sour milk)
- 150 ml Milk

Method

- Pre heat oven to 180 °C.
- In a mixing bowl place Flour, Baking powder, Butter, grated Cheddar, Paprika and Cayenne Pepper and rub between hand until butter is incorporated.
- Cut the Basil roughly and add to flour.
- Cut the Sundried tomatoes in half and add to flour.
- De stone Olives and cut in half then add to flour.
- Cut the Mozzarella ½ cm cubes and add to flour.
- In a separate bowl mix the egg, Amasi, and milk together.(if Amasi is not available use normal sour milk)
- Add the milk mixture to flour mixture and mix lightly with a spatula DO NOT OVER MIX.
- The mixture will be very stiff.
- Divide mixture in 6 pieces and scoop into a greased large muffin pan.
- Bake at 180°C for 25 minutes.
- Let stand for 5 minutes before removing from pan.

Serve immediately while hot.

Make 6 lrg muffins