



A French Revolution in Baking.

Mini Feta, Tomato & Basil Muffins

Preparation time: 20 mins
Baking time: 10 mins
Mold: Mini Muffin Tray 20 Hole

INGREDIENTS:

Butter, unsalted	60 g	2.1 oz.	¼ cup
Confectioners' sugar	40 g	1.41 oz.	1/3 cup
Almond powder	80 g	2.82 oz.	¾ cup + 2 Tbls
All-purpose flour	60 g	2.12 oz.	½ cup
Baking powder	1 g	.05 oz.	¼ cup
Salt	pinch	pinch	pinch
Fresh egg whites	4 egg whites	4 egg whites	4 egg whites
Fresh basil leaves, finely chopped	5	5	5
Feta cheese, crumbled	80 g	2.82 oz.	½ cup
Cherry tomatoes, cut in half	10	10	10

METHOD:

- Melt the butter and set aside.
- Sift all of the dry ingredients together in a mixing bowl (confectioners' sugar, almond powder, all-purpose flour, baking powder, salt).
- Mix in half of the egg whites and the melted butter.
- Add the rest of the egg whites.
- Fold in the basil and feta.
- Rest for 2 hours or overnight in the refrigerator.
- Preheat the oven to 375°F/190°C
- Fill molds ¼ of the way up and place half of a cherry tomato in center.
- Fill molds with additional batter until 2/3s full.
- Bake for 10 to 12 minutes.
- Allow to cool for 30 minutes and then unmold.
- Serve or store in an airtight container or in the freezer.

