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Savoury muffins with ricotta cheese and zucchini



Ingredients for 12 muffins

400 g medium size zucchini
12 cherry tomatoes
3 eggs
200 g "00" flour
100 ml milk
80 g grated Parmesan cheese
80 g ricotta cheese
10 g powder yeast for savoury recipes
100 ml sunflower seed oil
(or arachis or maize oil)
extra virgin olive oil to taste
pepper and salt to taste

Method of preparation

Wash and dry zucchini thoroughly, remove their ends and by the help of a potato peeler, cut them into 12 thin slices to be taken apart for garnishing. Finely chop the remaining zucchini and put them on a low fire, into a non-stick pan with a little extra virgin olive oil. Meanwhile prepare the muffin dough: whip the yolks in a bowl with a beater, trickle see oil into it, then continue whipping until to obtain a homogeneous mixture. Carefully sieve ricotta cheese and flour added with yeast, then add them to the mixture and mix the whole thoroughly, so that all the ingredients are well amalgamated. Now add grated Parmesan cheese and salt and pepper to taste. When zucchini are done, add them to the dough and amalgamate the whole with a spatula, then put the mixture into a sac à poche and lay 12 fluted paper cases on a muffin tray. Cut the 12 slices of zucchini you have taken apart, into a half lengthwise and coat the borders of the paper cases with them, using two halves for each muffin. Fill the cases with the dough up to the edge and garnish each muffin with a cherry tomato. Put the whole into preset oven at 180°, for about 30 minutes, until they are well swollen and their surface is golden brown. Then taste muffin warm or cold.