

HAM AND VEGETABLE MUFFINS



Ingredients (For 4 people)

- 300 g wheat flour
- 15 g yeast
- 25 ml milk
- 10 ml colza oil
- 2 eggs
- 20 minced leaves of basil
- 100 g cooked button mushrooms
- 100 g diced ham
- 100 g cooked grated carrots
- 60 g grated cheese
- Salt and pepper

Preparation:

Preheat the oven to 180°C.

In a mixing bowl, mix the flour, yeast, milk, oil and eggs to obtain a supple dough.

Add the basil, mushrooms, diced ham, carrots and 2/3 of the grated cheese. Season with salt and pepper and mix well.

Pour the mixture into muffin tins and top with the remaining grated cheese.

Bake for 25 minutes until the muffins are golden brown.

