



The Acti-Fresh technology that is used in the Tegral Satin Muffinmix gives this recipe its unique features. **Acti-Fresh** is an innovative solution based on enzymes and emulsifier technology that improves the freshness of cakes, muffins, Swiss rolls and cake donuts from the first day on, and guarantees full freshness, even after several weeks or even months.

Clockless eating is the new meal reality: globally we experience a shift from three main mealtimes during the day to a pattern of smaller meals during the day. As a result consumers eat more and more snacks out of their home and on the go. For the baked goods industry its the challenge to develop a food offering that will become more convenient for on the go eating. This muffin recipe provides a great opportunity!

## Ingredients

Tegral satin muffin*	1000 g
Eggs	400 g
Oil	350 g
Water	250 g
Belcolade K10*	200 g

\* This is a Puratos product.  
For more information check [www.puratos.com](http://www.puratos.com) or  
contact your local Puratos representative.

## Working Method

- Mix the Tegral Satin Muffin, eggs, oil and water together for 5 minutes at medium speed.
- Add the Belcolade K10.
- Pipe 35 g in the mould.
- Bake at 180 °C for 18 to 20 minutes.



**1** Mix the Tegral Satin Muffin, eggs, oil and water together. Add the Belcolade K10.



**2** Pipe 35 g in the mould.



**3** Bake at 180 °C for 18 to 20 minutes.