

Love
is in the
Air



STRAWBERRY & BASIL MUFFINS

COMPOSITION

Muffins

- 1800g Strawberry & Basil Muffin Batter
- 180g DAWN® Glossy Icing - White
- Fresh Strawberries
- Basil Leaves

BASIC RECIPE

1. Strawberry & Basil Muffin Batter

- 1000g DAWN® Extra Moist Plain Muffin Base
- 500g Water
- 300g Vegetable Oil
- 100g DAWN® Strawberry Compound
- Basil - Dry or Fresh Chopped (as required)

1800g Total

2. Strawberry Icing

- 180g DAWN® Glossy Icing - White
- 10g DAWN® Strawberry Compound

Yield: 18 muffins (100g)

ASSEMBLY

Scoop Strawberry & Basil Muffin Batter into muffin cases.
Bake at 190°C for 30-35 minutes and leave to cool.
Heat up the strawberry icing to 30°C.
Inject the muffins with approx. 10g strawberry icing and then top them too.
Sprinkle with chopped basil and place a halved fresh strawberry and a basil leaf on top of the glossy icing or decorate as desired.

WORKING METHOD

1. Strawberry & Basil Muffin Batter

Mix all ingredients with a flat beater for 1 minute on slow speed and then 3-4 minutes on medium speed.

2. Strawberry Icing

Combine the DAWN® Glossy Icing - White with DAWN® Strawberry Compound and mix well.

Item Code	Product name	Packaging
0.02412.386	DAWN® Extra Moist Muffin Base - Plain	12.5kg - bag
0.00812.075	DAWN® Glossy Icing - Vanilla	14kg - pail
2.02014.320	DAWN® Strawberry Compound	1kg - tub



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