

PECORINO MUFFINS



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15 muffins

INGREDIENTS

— Available at Mediterranean Foods

- 1 tbsp extra virgin olive oil
- 80g Pecorino Fioretto del Monte grated
- 60g prosciutto cotto, cut in small cubes
- 100ml sunflower oil
- ½ tsp paprika
- 100ml milk
- 200g rice flour
- 3 eggs
- 3 tsp baking powder
- Few basil leaves chopped

METHOD

1. In a large terrine mix the dry ingredients: the flour, the prosciutto cotto, the pecorino cheese, the basil, the paprika and the baking powder.
2. Mix the wet ingredients together: the eggs with the milk and the oils.
3. Pour the wet ingredients into the dry ingredients and mix carefully.
4. Spoon the muffin mix into muffin tins, moulds or ramekins and cook for 20 minutes at 180 degrees.
5. Enjoy warm or cold.

Buon Appetito!

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