



www.genusswerke.eu

Currant and meringue muffins

INGREDIENTS

200 g red currants
150 g margarine
100 g sugar
1 Lemon, flattened. peel
1 pinch of salt
3 eggs
200 g flour
50 g mixed hazelnuts
3 teaspoons baking powder
4 tablespoons of milk
100 g sugar

INSTRUCTIONS

Cream the margarine and sugar, grate the lemon and add the zest with a pinch of salt. Separate the eggs and gradually add the egg yolk and stir. Add the flour, hazelnuts, baking powder and milk and continue stirring. Add the currants to the dough and fold in - do not stir any more. Beat the egg whites with the 100 g sugar until stiff. Prepare a muffin tray and insert the moulds. Put one tablespoon of dough into each muffin tin and spread the meringue mixture on top. Bake the muffins in the oven at 175 C° for 25 minutes.

