

# CHEESE AND BACON MUFFINS



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**Preparation :** 15 min - **Resting :** - - **Cooking :** 15 min - **Equipment :** -

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**Ingredients :** Makes 10 muffins

- 6 rashers bacon - 70 g aged cheddar or other hard cheese - 180 g bread flour - 1 sachet baking powder (= 7g) - 3 eggs - 100 ml milk - 50 ml olive oil - 2 tsp salt, 5 peppercorn blend - 60 g ricotta - 1 sprig rosemary, - leaves removed and finely sliced

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1. Preheat the oven to 180°C (170°C fan, gas mark 4).
2. Cook the bacon in a frying pan, without adding any extra fat; drain, chop and set aside.
3. Cut the cheese into 2-3cm cubes, place in the metal bowl and run the EXPERT programme (without heating) for 30 seconds/speed 15, then set aside.
4. Put the flour, baking powder, eggs, milk, oil, salt and pepper in the metal bowl and run the PASTRY/CAKE programme. About 15 seconds before it ends, press Stop, and push the batter down if necessary, then add the cheese, ricotta, chopped bacon and the rosemary. Restart the programme by pressing Auto.
5. Spoon the batter into a muffin tin and bake for 15 minutes.

