

# CHICKEN-BASIL MUFFINS

with roast tomato



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

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**Ingredients :** 10 muffins

- 180 g bread flour - 2 tsp baking powder - 3 eggs - 100 ml milk - 50 ml olive oil - 2 tsp salt - 5 peppercorn blend - **FILLING:** - 100 g sundried tomatoes roughly chopped - 150 g chopped cooked chicken
  - few finely sliced basil leaves
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1. Preheat the oven to 180 °C (170 °C fan, gas mark 4).
2. 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 chicken, tomatoes and basil. Restart the programme by pressing Auto.
3. Spoon the batter into a muffin tin and bake for 15 minutes.

Cook Expert ■