



CHEESE AND SALAMI MUFFINS

Makes 9 muffins – Prep: 45min – Easy

3 eggs
100ml milk
50ml olive oil
180g flour
2 teaspoons of baking powder
140g mature Berdorfer cheese (or cheddar or gruyere)
60g salami
salt and pepper

1. Preheat the oven to 180°C fan.
2. In a bowl mix the eggs with the olive oil and milk.
3. In a separate bowl, mix the the flour and baking powder with a pinch of salt and pepper, incorporate into the egg mixture.
4. Grate the cheese and add to the batter.
5. Finely chop the salami and add to the batter and mix.
6. Grease 9 muffin holes and distribute the batter between the holes.
7. Bake in the preheated oven for 20 minutes.

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