

# Hazelnut Muffin with Dark Espresso Topping

45–50 Min

## Ingredients 4 Portions

= Kotányi Produkte

For the cream

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|---|---|
| 250 ml | Whipping cream |
| 50 ml | Espresso |
| 200 g | Dark chocolate couverture, finely chopped |
| 1 pinch | Chai Moment |

For the hazelnut muffins

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|---|---|
| 125 g | Butter, softened |
| 180 g | Wheat flour, smooth |
| 100 g | Hazelnuts, ground |
| 2 | Eggs, large |
| 125 g | Raw cane sugar |
| 2 tsp. | Baking powder |
| 100 ml | Cold espresso |
| 2 tbsp. | Chai Moment |

## Preparation

1. For the cream topping, bring the unwhipped heavy cream and espresso to a boil. Finely chop the chocolate and place it in a mixing bowl. Pour the hot liquid over the top and mix with an egg whisk until everything is smooth and dissolved. Leave to chill for at least 2 hours.
2. Preheat the oven to 180 °C (conventional oven setting). For the muffins, beat the butter with the sugar, Chai Moment and salt until fluffy. Add the eggs one at a time. Mix the dry ingredients in a separate bowl and add them to the mixture a tablespoon at a time in alternation with the espresso.
3. Line the cups of a muffin pan with paper cases, or grease them. Add the hazelnut mixture to the cups of the muffin pan. Bake in the oven on the second shelf from the bottom for approx. 30 minutes (test with a skewer). Remove the muffins from the muffin pan and allow them to cool completely on a cooling rack.
4. Remove the chocolate cream from the refrigerator, whip until creamy and add to a piping bag with a large star-shaped nozzle.
5. Pipe one large topping of chocolate cream onto each muffin and garnish with freshly ground Chai Moment.