



## Savory Muffins

### Ingredients

- ✓ 10 g fresh yeast or 4 g dry yeast
- ✓ 1/2 tsp. sugar
- ✓ 1 tbsp. olive oil
- ✓ 200 ml lukewarm water
- ✓ 250 g flour
- ✓ 1 tbsp. salt
- ✓ 100 g cherry tomatoes
- ✓ 1 mozzarella
- ✓ 20 g olives
- ✓ 100 g ham
- ✓ 1 handful of basil
- ✓ 40 g grated parmesan

1. Mix the yeast with 1/2 teaspoon sugar, 1 tbsp olive oil and 200 ml lukewarm water. Add 250 g flour and 1 teaspoon of salt. Knead for 5-10 minutes. Let the dough rest for 1 hour.
2. Wash the basil and 100 g cherry tomatoes. Cut cherry tomatoes, basil, mozzarella, 20 g olives and 100 g ham into small pieces. Mix the cut ingredients and 40 g parmesan into the dough.
3. Preheat the oven to 200 °. Divide the dough into the muffin tray with 12 paper cases.
4. Bake the muffins in the oven for 20-30 minutes.

