KIKKOMAN

Pistachio cream muffins

Total time **40 mins** **20 mins** preparation time **20 mins** cooking time

Nutritional facts (per portion):
1,184 kJ / 283 kcal

Fat: **20.2 g** Protein: **5.4 g**
Carbohydrates: **36.5 g**

INGREDIENTS

8 portion(s)

Muffins:

300 g	wheat flour
1.5 tsp	baking powder
1.5 tsp	baking soda
150 g	sugar
2	eggs
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
125 ml	oil
200 ml	milk
1 tbsp	vanilla extract

Pistachio Cream:

200 g	pistachio paste
50 g	white chocolate
125 ml	double cream
50 g	mascarpone

Additionally:

1 tbsp	chopped pistachios

PREPARATION

Step 1

300 g wheat flour - **1.5 tsp** baking powder - **0.5 tsp** baking soda - **150 g** sugar - **2** eggs - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **125 ml** oil - **200 ml** milk - **1 tbsp** vanilla extract
Mix the flour, baking powder, baking soda, and sugar together in a bowl. In another bowl, mix the eggs, soy sauce, oil, milk, and vanilla extract. Pour the wet ingredients into the dry ones and mix until combined.

Step 2

Pour the batter into molds and place them in an oven preheated to 180 degrees Celsius for 20 minutes. Allow them to cool.

Step 3

50 g white chocolate - **125 ml** double cream
In a saucepan, pour in the cream and add the chopped chocolate. Heat and stir until the chocolate is melted. Let it cool.

Step 4

200 g pistachio paste - **50 g** mascarpone
In a mixer bowl, place the pistachio paste, mascarpone, and the cooled chocolate cream. Whip until you have a fluffy mixture.

Step 5

1 tbsp chopped pistachios
Decorate the muffins with the pistachio cream and sprinkle them with toasted pistachios.