



MUFFINS WALNUT, DRY GRAPES AND CARAMEL LIQUEUR

Ingrédients - 5 Pers.

- Flour - 175 g
- Brown sugar - 90 g
- Butter - 70 g
- Eggs - 2
- Milk - 10 cl
- Yeast - 1 packet
- Walnut kernels - 100 g
- Dry grapes - 60 g

Préparation

Soak the dry grapes in 2 tablespoons of caramel liqueur at least 1 hour before the recipe (12 hours would be best). Save the 3rd spoonful of liqueur for the end of the recipe.

Melt the butter and mix it with the sugar. Add the eggs, then the flour and the yeast. Mix well and dilute with the milk.

Coarsely chop the walnuts and add them to the previous mixture, together with the macerated grapes and the last spoonful of caramel liqueur.

Fill muffin tins 2/3 full and bake for 20 minutes at 350°F.

Bon appétit!

Discover this gourmet recipe with autumnal flavours. A tasty mix between the crunch of walnuts and the sugar of sultanas. All this is enhanced by our Caramel Liqueur which combines the sweetness of caramel with the typical note of fleur de sel. This recipe promises a return to the flavours of yesteryear.