

## Beetroot muffins

By **JORDI FARRÉS**  
SWEETS MASTER

### Ingredients

- **200g.** Eggs
- **170g.** Sugar
- **30g.** Invert sugar
- **110g.** Loose flour
- **5g.** Chemical booster
- **160g.** Butter or EVOO
- Salt
- **50g. Red betroot powder Ingridíssimo (ref.608505)**

### Process

1. Beat the eggs in the mixer, adding the sugar little by little until it reaches its maximum volume.
2. Manually add the melted butter at 45°C or the EVOO.
3. Add the sifted flour with the booster, the salt and the red beetroot powder\*.  
\* To obtain carrot muffins, you can replace the beetroot with **Carrot powder Ingridíssimo (ref.608504)**.
4. Mix until you get a uniform dough.
5. Let the dough rest for 24 hours in the fridge so that the flavors mature and the cooking process is more uniform.
6. Fill cupcake molds and decorate the surface with a little white or brown granulated sugar.
7. Cook at 200°C for approx. 7 minutes.