

Hearty Muffins with ROUGETTE Bon·fire Marinated Grilling Cheese

Ingredients for 4 servings:

- 1 pack of ROUGETTE Bon·fire Marinated Grilling Cheese (Semi-soft Cheese in Herb Marinade)
- 200 g flour
- 150 g diced salami
- 125 g low-fat quark (German fresh cheese) or ricotta
- 100 ml milk
- 50 g frozen peas
- 50 g spring onions, thinly sliced into rings
- 2 eggs
- 5 tbsp. olive oil
- 1 tsp. ground sweet paprika
- 1 diced red bell pepper
- 1/2 package baking powder
- 1/2 tsp. salt
- 2 pinches baking soda



Instructions:

1. Preheat the oven to 175°C. Grease the muffin tins.
2. Combine quark (or ricotta), oil, milk, flour, baking powder, eggs, baking soda and herbs to form a smooth dough. Then stir in the vegetables, salami and 2/3 of the cubed ROUGETTE Grilling Cheese and fill the muffin tins. Divide the rest of the Marinated Grilling Cheese over the top of the dough.
3. Bake the muffins in the preheated oven for 30 minutes.