

RECIPES. BEING PART OF YOUR PERFECT DISH.

Rosanna Pink Onion,
Rosemary and
Mozzarella Muffins

Serves 12



A tasty savoury treat to perk up your day

Ingredients...

1 Rosanna Pink Onion, finely diced
50g melted butter
240ml semi skimmed milk
250g plain flour
3 tablespoons caster sugar
½ teaspoon salt
1 tablespoon baking powder
2 sprigs of Fresh rosemary, finely cut.
Discard the stem
1 egg beaten
170g mozzarella cheese
2 tablespoons parmesan cheese
4 cloves of garlic, thinly diced
and crushed
1 egg, beaten
12 muffin cases

Method...

1. Preheat the oven to 200°C.
2. In a large bowl stir together the flour, sugar, salt, baking powder and rosemary. Stir until the mixture is smooth and well incorporated. Mix in the Mozzarella, parmesan, onion and garlic. This will create a thick lumpy mixture. In another bowl, whisk together the egg, melted butter and milk. Pour the milk mixture into the dry ingredients and stir until mixed well. Spoon the mixture evenly into the 12 muffin cases.
3. Bake for 23 minutes. Remove from oven and leave to cool on a wire rack.