KOCHREZEPTE FRISCH AUS MALLORCA von Fet a Sóller

Chocolate & kumquat muffins

The taste of the kumquat cream goes perfectly with the dark chocolate.

Preparation time: 8 min. · Level of difficulty: easy ·

Quantity

Ingredients for 10 muffins.

Ingredients

150 ml Extra virgin olive oil D.O.
200 g Dark chocolate
4 piece Eggs
100 g Baking powder
70 g Spelt flour (white)
3 tbsp Sugar
For the cream:
400 g Kumquats (or oranges)
50 g Sugar
300 ml Fresh orange juice
2 tsp Cornflour

Preparation

Carefully brush 10 muffin tins with olive oil and sprinkle thinly with sugar.

Chop the chocolate, melt in a bowl over a hot water bath and leave to cool slightly.

Pour the olive oil into a mixing bowl, add the eggs one by one and mix for 30 seconds each. Then mix in the icing sugar, then the flour and finally the chocolate.

Pour the mixture into the moulds and bake in a hot oven at 160º C for about 12-15 minutes. The outside of the cakes should have a thin crust so that they can be turned out, but the centre remains liquid.

Now clean the kumquats, remove the seeds and cut into slices.

Caramelise the sugar in a saucepan until light brown.

Deglaze with orange juice, add the fruit and cook for 2-3 minutes. Mix cornflour with 2-3 tbsp cold water and thicken the compote with it.

Turn out the tartlets immediately and serve with the fruit compote!