



Making healthy savoury muffins with asparagus cheese



Ingredients

- 180 gram Henri Willig Asparagus cheese
- 264 gr Self-rising baking flour
- 3 small eggs
- 240 ml of milk
- 60 ml vegetable oil
- Finely chopped fresh parsley, as needed
- Salt and pepper to season
- Optional: finely chopped ham strips
- Optional: Fresh green asparagus tips

Preparation method savoury muffins with asparagus cheese

Bring the fresh flavours of spring to your plate with these delicious savoury muffins. Ideal for brunch, lunch, or anytime you're in the mood for something tasty. These muffins are a feast for the taste buds and a feast for the eyes. With fresh asparagus, parsley, cheese, and an optional touch of ham, these muffins are a perfect blend of healthy and tasty. They are quick and easy to make, so what are you waiting for? Preheat the oven, mix the ingredients, and enjoy this delicious treat in no time.

Preparation

- 1: Preheat the oven to 180 °C top-bottom heat or 165 °C hot air.
- 2: Fill a muffin baking tin with baking paper or spray it with baking spray and let it dry for a while.
- 3: Mix the wet ingredients together.
- 4: Beat the eggs with the milk, then stir in the oil.
- 5: Then add self-rising baking flour with the whisk until lumps disappear.
- 6: Using a spoon, stir in the parsley, cheese and optional ham* and asparagus. Save some as a topping for the muffin, if necessary.
- 7: Spoon the muffin batter into the muffin moulds and top with the remaining cheese/ham/asparagus.
- 8: Bake the asparagus muffins until done in 25-30 minutes. (Check if the muffins are done with a skewer)
- 9: Then let cool in the mould for 5 minutes, then scoop out to cool on a wire rack. Serve lukewarm.

Ready to make savoury muffins with asparagus cheese?

Be surprised by the flavour explosion of these savoury muffins. Whether you add the ham or prefer to keep them vegetarian, they are always a hit. Serve them lukewarm and share this ultimate spring snack with friends and family. Enjoy!