

# Zucchini and goat cheese muffins

**Recipe for 4 persons**

## **Description**

Salty muffins stuffed with diced zucchinis and fresh goat cheese.

## **Ingredients**

For the muffins

- 1 Unit(s) Zucchini
- 100 Gr Fresh goat cheese
- 150 Gr Flour
- 15 Ml Baking powder
- 1 Unit(s) Egg
- 60 Ml Olive oil
- 80 Ml Milk
  
- Salt and pepper

## **Preparation**

- Preparation time **20 mins**
- Preheat your **Four** at **350 F°**

For the muffins

Dice the zucchini very finely and break the goat cheese. In a bowl, pass the tamis through a tamis, add the baking powder and three pinch of salt. In another bowl, whisk the egg with oil and the milk. Add the goat cheese and zucchini. Mix the two préparations, but don't mix it too much. Split the mix in muffins shell, and cook it in the oven for 20 minutes, check the cooking with the top of your knife, it should come out dry. Let it cool down a little bit, and take it out of the shell.

**Bon appétit!**