

# Dulcey marble muffins

## Ingrédients

- 60g softened butter
- 120g sugar
- 2g fleur de sel
- 1 egg
- 3g baking powder
- 55g T55 flour (1)
- 50g T55 flour + 10g cocoa powder (2)
- 50g liquid cream (1)
- 50g liquid cream (2)
- 100g Dulcey chocolat
- 50g cream 30 or 35% fat

## Préparation

1. Little marble muffins with a dulcey heart for a snack, would you like that ?
2. I used my favourite marbled recipe, François Perret's one, but reducing the amount of sugar, which I baked in individual moulds before topping the muffins with a Dulcey chocolate ganache, in short a simple, quick and very tasty recipe!
3. Mix the softened butter with the sugar and salt.
4. Then add the egg and baking powder, mixing well.
5. Divide the dough in two.
6. In the first part, add the sifted flour (1) and cream (1).
7. In the second one, add the sifted flour and cocoa (2) and cream (2).
8. Pour the two doughs alternately into muffin tins, then bake in the preheated oven at 170°C for about 20 to 25 minutes (at the end of baking, a knife blade stuck into a muffin should come out dry).
9. Melt the chocolate and heat the cream.
10. Pour the cream over the chocolate in several times, stirring well to get a shiny ganache.
11. Let it cool and crystallize a little to pipe it.
12. When the muffins have cooled, put the ganache in a piping bag and pipe it in the muffins.
13. Your snack is ready, enjoy !