

Olives and Rosemary Muffins

Ingredients (c. 12 pieces)

375gr flour
3 teaspoons of raising powder
155gr black olives in small pieces
35gr grated Parmesan
1 tablespoon Rosemary
2 eggs
250ml milk
125gr melted butter
salt and pepper



Preparation

Preheat the oven at 210°C.

Mix the flour, the raising powder, salt and pepper, olives, Parmesan and rosemary in a big bowl. On the side, beat the eggs very well. Blend them in the mix, together with the milk and the melted butter (cold).

Mix with a spoon, but do not exaggerate: the mix has to remain quite lumpy.

Fill in the muffin trays (previously coated in olive oil) for roughly 2/3 of the capacity. Place in the oven and bake for 20 minutes.