MUFFINS WITH NAZARETH AND CARAMELISED ONION



Instructions:
Put 50 g butter in a frying pan and melt over a low heat. When the butter is warm enough place the onion rings and the chopped onions in the pan and turn up the heat. Add the 2 tbsp sugar and cook until the onions are caramelised.

Put the flour in a bowl and mix with the cornflour, add the baking powder together with the pepper and salt, eggs, milk, melted butter, Nazareth cheese and the caramelised chopped onion and the thyme and stir until you have a smooth mixture.

Butter the baking tins and fill ¾ with the dough.

Bake for 20 to 25 minutes in a pre-heated oven at 180° C.

Decorate with the caramelised onion rings.

Serves:
5 people
Recipe type:
Appetizer
Difficulty:
3.5