



## MUFFIN WITH BROAD BEANS



### TIMES

Preparation: 10 minutes - Cooking: 20 minutes

### INGREDIENTS (for 4 people)

250 g of flour  
1 sachet of instant yeast for savory pies  
2-3 tablespoons of pecorino  
100 g of provolone  
100 g of salami  
125 g of Greek yogurt  
2 eggs at room temperature  
100 g of milk  
100 g of oil  
100 g of shelled fresh broad beans  
pepper to taste

### PREPARATION

Shell the beans until you get 100 g. In a bowl, mix the flour, baking powder, pecorino, provolone, salami cut into small pieces and broad beans. In another bowl, mix the Greek yogurt with the eggs and the milk with the oil until the mixture is fluid. Combine everything, adjust salt and pepper to taste.

To obtain soft muffins, do not mix too much, just mix the ingredients with the help of a spoon or spatula. Line the muffin mold with baking cups and fill them 3/4 full.

Bake in a preheated oven at 190 ° and bake for about 20 minutes. To verify correct cooking, try inserting a toothpick in a muffin: it must come out dry.

After taking them out of the oven, after a few minutes, remove the muffins from the mold and let them cool before serving.