

# MasterFoods<sup>TM</sup>

## PROFESSIONAL

Ham and Cheddar Herb Muffins  
RECIPE

### Ham and Cheddar Herb Muffins



<?xml version="1.0"?>

TIME

10 min

INGREDIENTS

12 items

MAKES

12 servings

Savoury, cheesy, herby muffins that are great for takeaway and brunch menus, with plenty of room for add-ins and substitutions.

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## INGREDIENTS

- 2 ½ cups Self-Raising Flour
- 1 tbsp. MasterFoods™ Professional Basil Leaves
- 2 tbsp. MasterFoods™ Professional Chives
- 4 tbsp. MasterFoods™ Professional Dill Leaf Tips
- ½ cup Olive Oil
- 1 cup Milk
- 2 Eggs
- ½ cup MasterFoods™ Professional Tomato Relish, plus extra to serve
- 2 cups Shredded Ham
- 1 ½ cups Vintage Cheddar cheese, grated
- ¼ cup Parmesan Cheese, grated, plus extra for serving
- Fresh herbs, such as Fennel fronds, to garnish

PRODUCTS USED



MasterFoods Professional Tomato Relish 2.75kg

[SEE DETAILS](#)

## Cooking Instructions:

1. 1  
Preheat an oven to 180°C and grease and line a 12-muffin tray.
2. 2  
Combine the flour and herbs together in a large mixing bowl, with the oil, milk, eggs and relish in another bowl. Mix the wet ingredients into the dry, stirring in the ham and cheddar cheese at the end.
3. 3  
Divide the mixture between the muffin tins, sprinkle over parmesan cheese and bake for 25 minutes or until a skewer comes out clean.
4. 4  
Cool in the tin for 10 minutes, then onto a wire rack.
5. 5  
Serve with extra parmesan cheese and fennel fronds scattered on top, with extra tomato relish on the side.

## Tips

1. 1  
Add some MasterFoods™ Professional Dijon Mustard into the mixture for extra savoury dimension.
2. 2  
For a little kick, add in MasterFoods™ Professional Chilli Sprinkle.

## More Recipes Like This



### [Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

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### [Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



### [Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

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## **New York Inspired Tagliatelle Pasta**

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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