

# *Pesto and Salami Muffins*

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## **Ingredients:**

- 2 cups self raising flour
- 1 ½ cups chopped salami
- 1/3 cup pesto sauce
- 3 eggs (lightly beaten)
- 1/3 cup sunflower oil
- ½ cup buttermilk
- 2/3 cup gruyere cheese (or cheddar)

## **Pesto cream**

- ½ cup sour cream
- 2 tbsp. Pesto sauce

## **Directions:**

1. Grease muffin tin ( 12 large)
2. In a big bowl, sieve flour, then add, salami, pesto sauce, eggs, oil, and buttermilk.
3. Mix well and spoon mixture into muffin tin, sprinkle cheese on top of each.
4. Bake 20 mins at 200 C.
5. Serve warm with pesto cream.
6. Pesto cream: mix sour cream with pesto sauce...J