

A top-down view of various baking ingredients scattered on a white, textured surface. In the top left, there are stalks of wheat and a small white pitcher of yellow liquid. In the top center is a white egg. In the top right is a metal scoop filled with white powder. On the right side, there is a wooden honey dipper and a small bowl of yellow liquid. In the bottom left is a wooden bowl of butter. In the bottom center is a wooden stick with white powder. In the bottom right is a metal sieve with white powder. The word "BUGATTI" is printed in large red letters across the top.

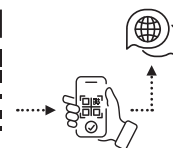
BUGATTI®

RECIPE BOOK

Cast iron Casserole-Grill Pan 2 in 1

EN

PEACH COBBLER



Ingredients

1 kg	peaches, pitted and sliced
200 g	granulated sugar, divided
1 tbsp	cornstarch
225 g	all-purpose flour
1.5	tsp baking powder
1/2	tsp salt
115g	unsalted butter, cold
240ml	milk

Instructions

1. Preheat your oven to 190°C. In the casserole dish, mix the peaches with 100g of the sugar and the cornstarch.
2. In a bowl, mix the flour, remaining sugar, baking powder, and salt, then cut in the butter until the mixture resembles coarse breadcrumbs. Stir in the milk, then drop spoonfuls of the dough onto the peaches.
3. Bake for 40 to 45 minutes, until the top is golden and the peaches are bubbly.



20 min



45 min



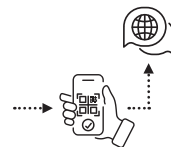
190°C



TIPS:

Use fresh peaches when in season

OSSO BUCO ALLA MILANES



20 min



2 hrs



160 °C



Ingredients

- 4 veal shanks
- 2 tbsp olive oil
- 1 onion, chopped
- 2 carrots, chopped
- 2 stalks celery, chopped
- 2 cloves garlic, minced
- 1 cup white wine
- 2 cups beef broth
- 1 can chopped tomatoes
- 1 bay leaf
- 2 tbsp chopped fresh parsley
- Salt and pepper to taste
- Zest of 1 lemon

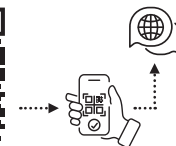
Instructions

1. Preheat your oven to 160°C. Season the veal shanks with salt and pepper.
2. Heat the olive oil in the casserole dish over medium heat, then brown the veal shanks on all sides. Remove and set aside.
3. In the same casserole dish, sauté the onion, carrots, celery, and garlic until tender. Pour in the wine and simmer until reduced by half.
4. Return the veal shanks to the casserole dish, then add the broth, tomatoes, and bay leaf. Cover, transfer to the oven, and cook for 2 hours, until the meat is tender.
5. Before serving, sprinkle with the lemon zest and parsley.

TIPS:

Use a good quality white wine for better flavour

NO-KNEAD BREAD



18 hrs



45-60 min



180 °C



Ingredients

600g of all-purpose flour
400ml of lukewarm water
1 teaspoon of instant yeast
2 teaspoons of salt

Instructions

1. Combine all ingredients in a large bowl and stir until the mixture is shaggy. It should take about 1 minute.
2. Cover the bowl with plastic wrap or a clean kitchen towel and let the dough rest at room temperature for 12-18 hours. It should become bubbly and increase in size.
3. When the dough is ready, preheat your oven to 230 degrees Celsius. Place your cast iron casserole with the lid in the oven as it preheats.
4. Meanwhile, transfer the dough onto a well-floured surface and, with floured hands, fold it over itself on two sides. Cover loosely with plastic wrap and rest for about 15 minutes.
5. Using just enough flour to keep the dough from sticking to the surface or your fingers, gently shape the dough into a ball.
6. Carefully remove the preheated pot from the oven and lift the lid. Slide your hand under the dough ball and drop it into the cast iron casserole. It might look messy, but that's okay.
7. Cover the pot and bake for 30 minutes. After that, remove the lid and bake for 15-30 minutes until the loaf is nicely browned.

TIPS:

Long rest time helps the gluten to develop and requires no kneading.

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