

A top-down view of various baking ingredients scattered on a white, flour-dusted surface. The ingredients include a whole white egg, a small white bowl of yellow liquid (likely oil or melted butter), a metal scoop filled with white flour, a wooden honeycomb, a small metal bowl of yellow liquid, a metal sifter with flour inside, a wooden rolling pin, a small wooden bowl of yellow liquid, and several stalks of wheat. The Bugatti logo is prominently displayed in the upper center.

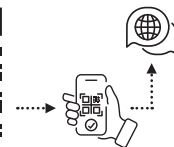
BUGATTI®

KNJIGA RECEPATA

Baking dish - medium

BA

PUDING OD STAROG HLJEB



Sastojci

- 5 šolja kockica starog hljeba
- 4 šolje mlijeka
- 3/4 šolje kristal šećera
- 3 velika jajeta
- 1 kašičica ekstrakta vanile
- 1/2 kašičice mljevenog cimeta

Uputstva

1. Zagrijte pećnicu na 180°C. Stavite kockice starog hljeba u posudu za pečenje.
2. U posudi umutite mlijeko, šećer, jaja, vanilu i cimet, a zatim sipajte na kockice starog hljeba.
3. Pecite 45 do 50 minuta dok se ne slegnu i ne postanu zlatne.



10 min



50 min



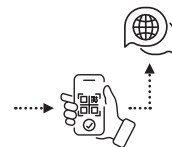
180 °C



SAVJET:

Koristite hljeb star jedan dan za bolje rezultate

ZAPEČENE NJOKE



Sastojci

1kg njoka od krompira
500g paradajz sosa
200g rendane mocarele
50g rendanog parmezana
Svježi bosiljak za dekoraciju

Uputstva

1. Zagrijte pećnicu na 200°C. Kuhajte njoke prema uputstvu na pakovanju.
 2. Namažite malo paradajz sosa na dno posude za pečenje.
 3. Nanesite jedan sloj od polovine njoka, pola paradajz sosa, pola mocarele i pola parmezana.
- Ponovite postupak za drugi sloj, a zatim pecite 20 do 25 minuta, dok njoke ne postanu zlatne i dok ne nabubre.
- Ukрасite svježim bosiljkom prije služenja.



15 min



25 min



200 ° C



SAVJET:

Dodajte malo maslinovog ulja
prije služenja

Vaš recept



Vaš recept



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