

A top-down view of various baking ingredients scattered on a white, textured 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 bowl of butter, and several stalks of wheat. The Bugatti logo is prominently displayed in the upper center.

BUGATTI®

RECIPE BOOK
KNIHA RECEPTOV

Pružinová panvica 24 cm

NEW YORK CHEESECAKE CLASSICA

NEWYORSKÝ TVAROHOVÝ KOLÁČ CLASSICA



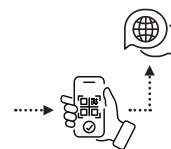
30 min



40-45 min



180 °C



Ingredients

150g digestive biscuits
75g unsalted butter, melted
500g cream cheese
200g granulated sugar
3 large eggs
Zest of 1 lemon
1 tsp vanilla extract

Instructions

1. Preheat your oven to 180°C.
2. Crush the biscuits into fine crumbs, mix with the melted butter, and press into the base of the springform pan. Chill for 20 minutes.
3. Beat the cream cheese with the sugar until smooth, then add the eggs one at a time, followed by the lemon zest and vanilla.
4. Pour the mixture onto the biscuit base, then bake for 40 to 45 minutes or until set. Allow to cool completely in the pan.

Zložky

75 g nesoleného masla, rozpusteného
500 g krémového syra
200 g granulovaného cukru
3 veľké vajcia
Kôra 1 citróna
1 lyžička vanilkového extraktu

Pokyny

1. Predhrejte rúru na 180 °C.
2. Sušienky rozdrvte na jemné omrvinky, zmiešajte s rozpusteným maslom a vtlačte na dno formy. Chladíte 20 minút.
3. Vyšľahajte krémový syr s cukrom do hladká, potom pridajte vajcia jeden po druhom, citrónovú kôru a vanilku.
4. Zmes nalejte na sušienkový základ a pečte 40 až 45 minút alebo kým nie je hotová. Nechajte úplne vychladnúť na panvici.

TIPS:

Use room temperature ingredients for a smoother batter

TIPY:

Na hladšie cesto použite suroviny izbovej teploty

FRITTATA DI SPAGHETTI FRITTATA DI SPAGHETTI



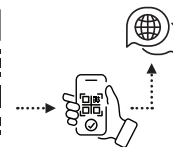
10 min



15 min



200° C



Ingredients

200g leftover spaghetti
5 large eggs
100g grated Parmesan cheese
Salt and pepper to taste
2 tbsp olive oil

Instructions

1. In a bowl, beat the eggs and mix them with the spaghetti, Parmesan, salt, and pepper.
2. Preheat the oven to 200°, lightly oil the bottom and edges of the springform pan and add the spaghetti mixture filling the edges well.
3. Bake in the preheated oven for about 20 minutes. Activate the grill function and cook for another 5 minutes until the surface is golden. Serve hot.

Zložky

200 g zvyškov špagiet
5 veľkých vajec
100 g strúhaného parmezánu
Soľ a korenie podľa chuti
2 lyžičky olivového oleja

Pokyny

1. V miske rozšľahajte vajcia a zmiešajte ich so špagetami, parmezánom, soľou a korením.
2. Rúru predhrejte na 200 °C, dno a okraje formy na pečenie zľahka vymažte olejom a na okraje dobre nasypťe špagetovú zmes.
3. Pečte v predhriatej rúre asi 20 minút. Aktivujte funkciu grilu a grilujte ďalších 5 minút, kým povrch nie je zlatistý. Podávajte horúce.

TIPY:

Use seasonal vegetables for variety

TIPY:

Používajte sezónnu zeleninu na spresnenie

your recipe - váš recept



your recipe - váš recept



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