

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 bowl of butter, and several stalks of wheat. The word "BUGATTI" is printed in large, bold, red capital letters across the top center of the image.

BUGATTI®

RECIPE BOOK
KNIHA RECEPTOV

Pekáč na muffiny

BLUEBERRY MUFFINS ČUČORIEDKOVÉ MUFFINY



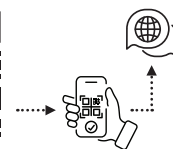
15 min



20-25 min



200 ° C



Ingredients

375g	all-purpose flour
150g	granulated sugar
2 tsp	baking powder
1/2 tsp	salt
2	large eggs
240ml	milk
115g	unsalted butter, melted
1 tsp	vanilla extract
200g	fresh blueberries

Instructions

1. Preheat your oven to 200°C and line the muffin pan with baking paper.
2. In a bowl, mix the flour, sugar, baking powder, and salt.
3. In another bowl, whisk the eggs, milk, melted butter, and vanilla. Stir into the dry ingredients, then fold in the blueberries.
4. Divide the batter among the muffin cups and bake for 20-25 minutes, until a toothpick comes out clean.

Zložky

375 g	univerzálnej múky
150 g	kryštálového cukru
2 lyžičky	prášok do pečiva
1/2 lyžičky	soli
2	veľké vajcia
240 ml	mlieka
115 g	nesoleného masla, rozpušteného
1 lyžička	vanilkového extraktu
200 g	čerstvých čučoriedok

Pokyny

1. Rúru predhrejte na 200 °C a pekáč na muffiny vložte papierom na pečenie.
2. V miske zmiešajte múku, cukor, prášok do pečiva a soľ.
3. V inej miske vyšľahajte vajcia, mlieko, rozpuštené maslo a vanilku. Vmiešajte ich do suchých prísad a potom do nich vmiešajte čučoriedky.
4. Cesto rozdeľte do košíčkov na muffiny a pečte 20-25 minút, kým špajdla nevyjde čistá.

TIPS:

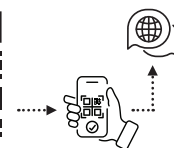
Don't overmix the batter to keep muffins tender

TIPY:

Aby boli muffiny krehké, cesto príliš nemiešajte

MINI FRITTATAS

MINI FRITTATAS



10 min



20-25 min



180 °C



Ingredients

6 large eggs
60ml milk
Salt and pepper to taste
200g mixed vegetables (like peppers
and courgette), chopped
100g grated cheese

Instructions

1. Preheat your oven to 180°C and grease the muffin pan.
2. In a bowl, whisk together the eggs, milk, salt, and pepper.
3. Divide the vegetables among the muffin cups, then pour over the egg mixture. Top with the cheese.
4. Bake for 20-25 minutes, until set.

Zložky

6 veľkých vajec
60 ml mlieka
Soľ a korenie podľa chuti
200 g miesanej zeleniny (napríklad papriky
a cukety), nakrájanej
100 g strúhaného syra

Pokyny

1. Predhrejte rúru na 180 °C a vymažte pekáč na muffiny.
2. V miske rozšľahajte vajcia, mlieko, soľ a korenie.
3. Zeleninu rozdeľte do košíčkov na muffiny a potom ju zalejte vaječnou zmesou. Navrch nasypťte syr.
4. Pečte 20 až 25 minút, kým nie sú hotové.

TIPS:

Use fresh vegetables for better flavour

TIPY:

Používajte čerstvú zeleninu pre lepšiu chuť

your recipe - váš recept



your recipe - váš recept



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