

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 word "BUGATTI" is printed in large, bold, red capital letters across the top center of the image.

BUGATTI®

RECIPE BOOK
KNIHA RECEPTOV

Misa na pečenie – veľká

APPLE CRUMBLE

DROBENÝ JABLKOVÝ KOLÁČ



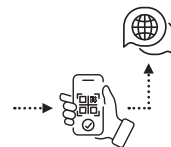
15 min



50 min



180 ° C



Ingredients

1kg	apples, peeled and cored
100g	granulated sugar
1 tsp	cinnamon
225g	all-purpose flour
125g	unsalted butter, cold
125g	granulated sugar

Instructions

1. Preheat your oven to 180°C. Cut the apples into chunks and mix with the sugar and cinnamon. Place in the baking dish.
2. In a bowl, mix the flour and sugar, then cut in the butter until the mixture resembles coarse breadcrumbs. Sprinkle over the apples.
3. Bake for 45 to 50 minutes, until the top is golden and the apples are tender.

Zložky

1 kg	jablák, olúpaných a bez jadier
100 g	kryštálového cukru
1 lyžička	škorice
225 g	univerzálnej múky
125 g	nesoleného masla, studeného
125 g	kryštálového cukru

Pokyny

1. Predhrejte rúru na 180 °C. Nakrájajte jablká na kúsky a zmiešajte ich s cukrom a škoricou. Umiestnite do nádoby na pečenie.
2. V miske zmiešajte múku s cukrom a potom vmiešajte maslo, kým zmes nebude pripomínať hrubú strúhanku. Posyp'te jablká.
3. Pečte 45 až 50 minút, kým vrch nie je zlatistý a jablká mäkké.

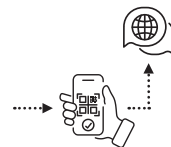
TIPS:

Serve warm with vanilla ice cream

TIPY:

Podávajte teplé s vanilkovou zmrzlinou

VEGETABLE LASAGNA LASAGNE ALLE VERDURE



Ingredients

2 tbsp olive oil
1 onion, chopped
2 cloves garlic, minced
1 courgette, chopped
1 bell pepper, chopped
500g tomato sauce
12 lasagna sheets, cooked
500g ricotta cheese
100g grated Parmesan cheese
200g grated mozzarella cheese

Instructions

1. Preheat your oven to 180°C. Heat the olive oil in a pan, then sauté the onion, garlic, courgette, and bell pepper until tender.
2. Spread some tomato sauce in the bottom of the baking dish. Layer 4 lasagna sheets, half the vegetable mixture, half the ricotta, a third of the Parmesan, and a third of the mozzarella. Repeat the layers, then top with the remaining lasagna sheets, sauce, and cheese.
3. Bake for 45 to 50 minutes, until golden and bubbly.

Zložky

2 lyžičky olivového oleja
1 cibuľa, nakrájaná
2 strúčiky cesnaku, mletého
1 cuketa, nakrájaná
1 paprika, nakrájaná
500 g paradajkovej omáčky
12 uvarených plátov lasagni
500 g syra ricotta
100 g strúhaného parmezánu
200 g strúhanej mozzarely

Pokyny

1. Predhrejte rúru na 180 °C. Na panvici rozohrejte olivový olej a orestujte na ňom cibuľu, cesnak, cuketu a papriku, kým nezmäknú.
2. Na dno zapiekacej misy rozotrite trochu paradajkovej omáčky. Navrstvite 4 pláty lasagni, polovicu zeleninovej zmesi, polovicu ricotty, tretinu parmezánu a tretinu mozzarely. Vrstvy zopakujte a potom ich doplňte zvyšnými plátnami lasagni, omáčkou a syrom.
3. Pečte 45 až 50 minút, kým nie sú zlatisté a bublinkovité.



30 min



50 min



180 °C



TIPS:

Use seasonal vegetables for variety

TIPY:

Používajte sezónnu zeleninu na spresnenie

your recipe - váš recept



your recipe - váš recept



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