

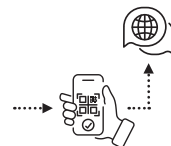
A top-down view of various baking ingredients scattered on a white, textured surface. The ingredients include a whole white egg, a small white bowl of yellow liquid (likely oil or melted butter), a metal scoop filled with white flour, a wooden honeycomb, a small metal bowl of yellow liquid, a metal sifter 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

Misa na pečenie – stredná

BREAD PUDDING CHLEBOVÝ PUDING



10 min



50 min



180 °C



Ingredients

5 cups bread cubes
4 cups milk
3/4 cup granulated sugar
3 large eggs
1 tsp vanilla extract
1/2 tsp ground cinnamon

Instructions

1. Preheat your oven to 180°C. Place the bread cubes in the baking dish.
2. In a bowl, whisk together the milk, sugar, eggs, vanilla, and cinnamon, then pour over the bread cubes.
3. Bake for 45 to 50 minutes, until set and golden.

Zložky

5 šálok kocky chleba
4 šálky mlieka
3/4 šálky kryštálového cukru
3 veľké vajcia
1 lyžička vanilkového extraktu
1/2 lyžičky mletej škorice

Pokyny

1. Predhrejte rúru na 180 °C. Do pekáča vložte kocky chleba.
2. V miske vyšľahajte mlieko, cukor, vajcia, vanilku a škoricu a potom nimi zalejte kocky chleba.
3. Pečte 45 až 50 minút, kým nie sú hotové a bublinkovité.

TIPS:

Use day-old bread for better result

TIPY:

Pre lepší výsledok použite
jednodňový chlieb

BAKED GNOCCHI PEČENÉ GNOCCHI



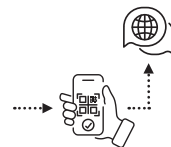
15 min



25 min



200 °C



Ingredients

1kg potato gnocchi
500g tomato sauce
200g grated mozzarella cheese
50g grated Parmesan cheese
Fresh basil, for garnish

Instructions

1. Preheat your oven to 200°C. Cook the gnocchi according to package instructions
2. Spread some tomato sauce in the bottom of the baking dish.
3. Layer half the gnocchi, half the tomato sauce, half the mozzarella, and half the Parmesan. Repeat the layers, then bake for 20 to 25 minutes, until golden and bubbly. Garnish with fresh basil before serving.

Zložky

1 kg zemiakové gnocchi
500 g paradajkovej omáčky
200 g strúhanej mozzarely
50 g strúhaného parmezánu
Čerstvá bazalka na ozdobu

Pokyny

1. Predhrejte rúru na 200 °C. Uvarte gnocchi podľa návodu na obale
2. Na dno zapekacej misy rozotrite trochu paradajkovej omáčky.
3. Navrstvite polovicu gnocchi, polovicu paradajkovej omáčky, polovicu mozzarely a polovicu parmezánu. Vrstvy opakujte a pečte 20 až 25 minút, kým nie sú zlatisté a bublinkovité. Pred podávaním ozdobte čerstvou bazalkou.

TIPS:

Add a little olive oil before serving

TIPY:

Pred podávaním pridajte trochu olivového oleja

your recipe - váš recept



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