

A top-down view of various baking ingredients scattered on a surface of white flour. The ingredients include a white egg, a metal scoop of flour, a wooden honey dipper, a small bowl of yellow liquid, a butter knife, a bowl of butter, a wooden rolling pin, and several stalks of wheat. The flour is piled up in some areas, creating a textured background.

BUGATTI®

RECIPE BOOK
KNJIGA RECEPATA

Springform Pan 24cm

NEW YORK CHEESECAKE CLASSICA

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30 min

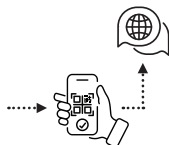


40-45 min



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.

Sastojci

150 g digestive keksa
75 g neslanog maslaca, otopljenog
500 g krem sira
200 g granuliranog šećera
3 velika jaja
Korica 1 limuna
1 žličica ekstrakta vanilije

Upute

1. Zagrijte pećnicu na 180 °C.
2. Kekse sameljite u sitne mrvice, pomiješajte s otopljenim maslacem i utisnite u dno kalupa. Hladite 20 minuta.
3. Izmiješajte krem sir sa šećerom u glatku smjesu, zatim dodajte jedno po jedno jaje, a zatim koricu limuna i vaniliju.
4. Izlijte smjesu na podlogu od kekasa i pecite 40 do 45 minuta ili dok se ne stvrdne. Ostavite da se potpuno ohladi u plehu.

TIPS:

Use room temperature ingredients for a smoother batter

SAVJET:

Koristite sastojke sobne temperature za glatkiju smjesu

FRITTATA DI SPAGHETTI

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10 min

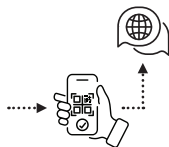


15 min



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.

Sastojci

200 g ostataka špageta
5 velikih jaja
100 g ribanog parmezana
Posolite i popaprite po ukusu
2 žlice maslinovog ulja

Upute

1. U zdjeli razmutite jaja i pomiješajte ih sa špagetima, parmezanom, soli i paprom.
2. Pećnicu zagrijte na 200 °C, malo nauljite dno i rubove kalupa i dodajte smjesu za špagete tako da dobro popunite rubove.
3. Pecite u zagrijanoj pećnici oko 20 minuta. Uključite grill funkciju i pecite još 5 minuta do zlatne boje površine. Poslužite vruće.

TIPS:

Use seasonal vegetables
for variety

SAVJET:

Za raznoliko jelo koristite
sezonsko povrće

your recipe - váš recept:



your recipe - vaš recept:



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