

A top-down view of various baking ingredients and tools arranged on a surface covered in 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 a metal sifter. Several stalks of wheat are scattered around the ingredients.

BUGATTI®

RECIPE BOOK
KNJIGA RECEPATA

Mini Baking Set

SUGAR COOKIES

ŠEĆERNI KOLAČIĆI



1 hour 15 min

includes the time for
dough chilling

uključuju vrijeme
potrebno za
hlađenje tijesta

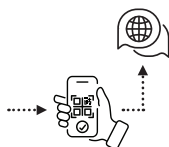


6-8 min



200 °C





Ingredients

225g	unsalted butter, softened
200g	granulated sugar
2	large eggs
1 tsp	vanilla extract
425g	all-purpose flour
1/2 tsp	baking powder
1/2 tsp	salt

Instructions

1. In a large bowl mix the butter and sugar until creamy. Beat the eggs and the vanilla and add to the mixture. Mix the flour, baking powder and salt and add little by little to the mixture, until you obtain a homogeneous and compact dough. Cover with food film and let the dough cool for about an hour.
2. Preheat the oven to 200°C. Roll out the dough on a floured surface obtaining a thickness of about 0.5 cm. Cut into shapes with the cookie cutter. Arrange the biscuits about 2 cm apart on the lightly buttered and floured baking sheet.
3. Bake for 6 to 8 minutes in a preheated oven. Allow to cool completely before eating.

Sastojci

225 g	neslanog maslaca, omekšalog
200 g	granuliranog šećera
2 velika jaja	
1 žličica	ekstrakta vanilije
425 g	višenamjenskog brašna
1/2 žličice	praška za pecivo
1/2 žličice	sol

Upute

1. U velikoj zdjeli izmiješajte maslac i šećer do kremaste smjese. Umotite jaja i vaniliju i dodajte ih u smjesu. Pomiješajte brašno, prašak za pecivo i sol te malo po malo dodijavajte smjesi dok ne dobijete homogeno i kompaktno tijesto. Pokrijte folijom za hranu i ostavite da se tijesto hladi oko sat vremena.
2. Zagrijte pećnicu na 200 °C. Razvaljajte tijesto na pobrašnjenoj površini na debljinu od oko 0,5 cm. Izrežite oblike kalupom za kekse. Na maslacem tanko namazan i pobrašnjen papir za pečenje složite kekse na razmaku od oko 2 cm.
3. Pecite 6 do 8 minuta u prethodno zagrijanoj pećnici. Ostavite da se potpuno ohladi prije.

TIPS:

Decorate with icing for a festive touch

SAVJET:

Ukрасite glazurom za blagdanski ugodaj

ROSEMARY FOCACCIA

FOCACCIA S RUŽMARINOM



1 hour 30 min

includes the time for
dough chilling

uključuju vrijeme
potrebno za
hlađenje tijesta

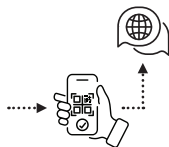


20 min



220° C





Ingredients

500g bread flour
2 tsp salt
1 sachet dried yeast
2 tbsp olive oil
400ml cold water
A handful of fresh rosemary, chopped
Coarse sea salt

Instructions

1. In a large bowl combine the flour, salt, yeast, olive oil and water. Knead the dough until smooth and elastic. Cover the bowl and let the dough rise until it doubles its volume.
2. Place the dough on the slightly oiled baking tray, cover and let it rise for 1 hour.
3. Preheat your oven to 220°C. Dimple the dough with your fingers, sprinkle with the rosemary and sea salt, add a drizzle of olive oil and then bake for 20 minutes, until golden.

Sastojci

500 g brašna za kruh
2 žličice soli
1 vrećica suhog kvasca
2 žlice maslinovog ulja
400 ml hladne vode
Šaka svježeg ružmarina, nasjeckanog
Krupna morska sol

Upute

1. U velikoj zdjeli pomiješajte brašno, sol, kvasac, maslinovo ulje i vodu. Mijesite tijesto dok nije glatko i elastično. Pokrijte zdjelu i pustite da se tijesto diže dok ne udvostruči volumen.
2. Tijesto stavite na malo nauljeni pleh, pokrijte i ostavite da se diže 1 sat.
3. Zagrijte pećnicu na 220 °C. Prstima udubite tijesto, pospite ružmarinom i morskom soli, dodajte malo maslinovog ulja i pecite 20 minuta do zlatne boje.

TIPS:

Use fresh rosemary for the best results

SAVJET:

Najbolje je koristiti svježi ružmarin

your recipe - váš recept:



your recipe - vaš recept:



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