

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 word 'BUGATTI' is printed in red across the top.

BUGATTI®

RECIPE BOOK
KNJIGA RECEPATA

Ramekin set, 2 pcs

CRÈME BRÛLÉE CRÈME BRÛLÉE



20 min

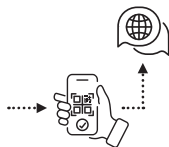


45 min



150 °C





Ingredients

500ml heavy cream
1 vanilla pod, split lengthwise
100g granulated sugar
6 large egg yolks
2 tbsp granulated sugar, for topping

Instructions

1. Preheat your oven to 150°C. Heat the cream with the vanilla pod until it just comes to a boil, then remove from heat and let infuse for 15 minutes.
2. In a bowl, beat the sugar with the egg yolks until pale, then slowly whisk in the cream. Strain the mixture into the ramekins.
3. Place the ramekins in a roasting pan, add boiling water until it comes halfway up the sides of the ramekins, then bake for 40 to 45 minutes, until set.
4. Chill for at least 2 hours, then sprinkle on the extra sugar and caramelize with a blowtorch.

Sastojci

500 ml gustog vrhnja
1 mahuna vanilije, razrezana po dužini
100 g granuliranog šećera
6 većih žumanjaka
2 žlice granuliranog šećera, za preljev

Upute

1. Zagrijte pećnicu na 150 °C. Zagrijte vrhnje s mahunom vanilije dok ne zavrije, a zatim ga maknite s vatre i ostavite da odstoji 15 minuta.
2. U zdjeli umutite šećer sa žumanjcima dok ne posvijetle pa polako umiješajte vrhnje. Procijedite smjesu u ramekine.
3. Stavite ramekine u posudu za pečenje, dodajte kipuću vodu dok ne dođe do polovice visine ramekina, zatim pecite 40 do 45 minuta, dok se ne stvrdne.
4. Hladite najmanje 2 sata, zatim pospite dodatnim šećerom i karamelizirajte pomoću plamenika.

TIPS:

You can garnish with fresh fruit

SAVJET:

Možete ukasiti svježim voćem

MINI EGGPLANT PARMESAN

MINI PATLIDŽANI S PARMEZANOM



15 min

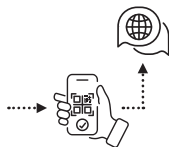


45 min



180 °C





Ingredients

1 medium eggplant, sliced
2 tbs olive oil
Salt and pepper to taste
200g tomato sauce
100g grated mozzarella
50g grated Parmesan cheese
Fresh basil, for garnish

Instructions

1. Preheat your oven to 200°C. Toss the eggplant in olive oil, salt, and pepper, then roast for 20 minutes.
2. Lower the oven temperature to 180°C. Layer some tomato sauce in each ramekin, then add eggplant slices, mozzarella, and Parmesan. Repeat until all ingredients are used up, ending with a layer of cheese.
3. Bake for 20 to 25 minutes, until golden and bubbly. Garnish with fresh basil before serving.

Sastojci

1 srednji patlidžan, narezan na ploške
2 žlice maslinovog ulja
Posolite i popaprite po ukusu
200 g paradajz sosa
100 g ribane mozzarelle
50 g ribanog parmezana
Svježi bosiljak, za ukraš

Upute

1. Zagrijte pećnicu na 200 °C. Patlidžan pospite maslinovim uljem, posolite i popaprite pa pecite 20 minuta.
2. Smanjite temperaturu pećnice na 180 °C. Stavite malo umaka od rajčice u svaki ramekin, zatim dodajte kriške patlidžana, mozzarellu i parmezan. Ponavljajte dok ne potrošite sve sastojke i završite slojem sira.
3. Pecite 20 do 25 minuta, dok ne poprimi zlatnu boju i nastanu mjehurići. Prije posluživanja ukasite svježim bosiljkom.

TIPS:

Use fresh mozzarella for the best results

SAVJET:

Najbolje je koristiti svježu mozzarellu

your recipe - váš recept:



your recipe - vaš recept:



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