

RECIPES

Smilde Bakery



ADDRESS

Hamerstraat 12
1135 GA Edam
The Netherlands

WEBSITE

www.smildebakery.com

TELEPHONE

+31 299 372 856

EMAIL

info@smildebakery.com

Mini savoury horn & Guacamole



INGREDIENTS

Mini savoury horns (15 pieces)
Avocado 420g
Garlic 10g
Shallot 15g
Mini tomato 100g
Lime juice 15g
Red pepper 7g
Salt 2g
Pepper 1g
Guacamole 500g
Whipped cream 250g
Coriander (for decoration)
Vegetable chips (for decoration)
Rocket (for decoration)

PREPARATION

Base guacamole: Take the pulp from the avocado, take out the seeds of the tomatoes and cut the peel in cubes. Blend together with the garlic, shallot, lime juice, red pepper, salt, and pepper. Guacamole mousse: Mix the guacamole together with the whipped cream. Fill the horns with the mousse mixture and decorate with the coriander, rocket, and vegetable chips.

Square savoury shell & Italian quiche

INGREDIENTS

Square savoury shells (4 pieces)
Tomatoes 480g
Mozzarella cheese 700g
Fresh basil 24g
Green pesto 200g
Eggs 600g
Cream 600g
Parmezan cheese 120g
Fresh pepper 4g
Salt 8g
Parmezan cheese (for decoration)
Rocket (for decoration)
Tomatoes (for decoration)
Basil (for decoration)

PREPARATION

Filling: Place approx. 120g of cut-in-half tomatoes in each shell. Cut the Mozzarella and place approx. 175g in each shell. Cut the basil and place approx. 6g in each shell. Divide approx. 50g of green pesto on the bottom of each shell. Appareil: Shave the parmezan cheese and mix together with the eggs, cream, salt, and fresh pepper. Place approx. 325g of the mixture in each shell and bake for 25 minutes at 170°C. Decorate with parmezan cheese, rocket, tomatoes and fresh basil.

