

Breakfast



Waffles, apple puree

Makes 18 pieces

125 g butter
125 g sugar
1 pinch of salt
300 g flour
1 tablespoon baking powder
½ tablespoon corn starch
3 eggs

Apple puree

500 g apple
Lemon juice
Cinnamon stick
2 dessert spoons sugar
Vanilla sugar

Allow the butter to become soft, add the sugar, salt, flour, baking powder and corn starch and stir using the multi- purpose blade. Bake in a waffle iron and sprinkle with icing sugar and cinnamon. Peel the apples, dice them and boil them in sugar water with the cinnamon stick until the apples are soft. Remove the cinnamon stick and then finely puree the mixture using the multi-purpose blade.



Birchermüesli

For 4 persons

1 apple
1 orange
½ carrot
1 handful of nuts
1 banana
Berries of your choice
3 dl slightly frozen skimmed milk
1 dessert spoon sugar
Possibly also oat flakes

Place the prepared apple, carrot, the peeled orange and the hazelnuts in the SliceSy® and chop using the chopping knife. Slice the banana using the SliceSy®. Beat the skimmed milk until stiff. Make sure that the milk is ice-cold and contains no more than 0.1 % fat. Mix all the ingredients together with the sugar and serve immediately.



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Rösti fried egg

For 4 persons

**1 small onion
Clarified butter
800 g raw potatoes
Salt**

Grate the peeled potatoes in the SliceSy® using grate setting no. 5. Fry the onion and then add the potatoes. Fry the onion and potatoes well for 30 minutes, turning the fried cake over frequently and add salt. Fry the egg as you wish.

For vegetable rösti:

Grate or chop 2 carrots, ½ celeriac and 1 leek in the SliceSy® and fry together with the potatoes.



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