

The logo for Rommelsbacher, featuring a stylized red and white striped circular emblem to the left of the brand name in a bold, sans-serif font.

ROMMELSBACHER

BAKING OVEN *Joy*

POPULAR **CLASSICS** AND ORIGINAL **BAKED CREATIONS**



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RANGE WITH AN ELEGANT MIRRORED GLASS FRONT

Baking Oven with Grill BGS 1400 & BGS 1500



Mini Kitchener KM 3300



THE RIGHT BAKING OVEN FOR

Baking fun in every kitchen

Our tabletop ovens bake, roast, boil, brown and grill just like the full-size models. We have genuine mini versions as well as models with an XL oven cavity that can accommodate dishes up to 36 cm in diameter. We also offer ovens with a rotisserie spit for cooking chicken and joint roasts just like a professional. Thanks to their compact design, our mini ovens are the perfect modern addition to any kitchen. As they are portable, they can also be used on the patio, in the garden or in the hobby room.



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Baking Oven & Grill BG 950



Baking Oven & Grill BG 1055/E



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Baking Oven & Grill BG 1550

EVERYONE



Issue 4/2017



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Issue 5/2017



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Baking Oven & Grill BGE 1580/E



Baking Oven & Grill BG 1805/E





BAKED FETA PASTA

Serves 2

INGREDIENTS

2 cloves of garlic
250 g spaghetti
400 ml water
250 g cherry tomatoes
250 g feta
5 tbsp olive oil
salt, pepper
Rosemary, thyme

PREPARATION

Preheat the oven to 200 °C (top and bottom heat).
Place the uncooked spaghetti and the tomatoes together in a suitable ovenproof dish.
Top with feta, crushed garlic, herbs and olive oil.
Now pour about 400 ml of water into the dish, or enough to cover the pasta.
Place in the oven and cook for 40 minutes. Keep an eye on it and add a little water if necessary.
Once cooked, mix everything together thoroughly in the dish and season to taste.
If the pasta is too dry, stir in a little more water and oil.





BROCCOLI

Balls

Serves 4

INGREDIENTS

350 g broccoli
80 g grated cheese
1 clove of garlic, chopped
1 medium egg
salt, pepper
Nutmeg
Oil for the mould

Served with: carrot sticks, green salad, tomatoes, onions
Herb quark

PREPARATION

Wash the broccoli and cut it into florets. Cook in a saucepan with a little water for about 15 minutes, then drain thoroughly.

Then place the broccoli in a blender or food processor and blend until smooth.

Add the garlic and egg, season, and blend again.

Place the mixture in a sieve lined with kitchen paper and leave to drain.

Then place in a bowl with the cheese and nutmeg and mix together.

Preheat the mini oven to 200 °C (top and bottom heat).

Grease a baking dish. Shape the broccoli mixture into small balls and place them in the baking dish.

Bake for about 30 minutes.

These balls go perfectly with a mixed salad.

Or you could serve the broccoli balls in a bowl, along with vegetable strips, lettuce, onions and a herb quark dip.



BURGER BUNS

with Sesam

Makes 10–12 rolls

INGREDIENTS

525 g plain flour (type 550)
 30 g sugar
 8 g salt
 200 ml lukewarm water
 30 ml milk
 30 g fresh yeast
 75 g butter, at room temperature
 1 egg
Also:
 1 egg yolk
 2 tbsp milk
 4 tbsp sesame seeds

PREPARATION

In a bowl, mix the flour with the sugar and salt.

Mix the water with the milk and dissolve the yeast in it.

Now add the yeast mixture, butter and egg to the flour and knead in a food processor for 10 minutes until you have a smooth dough. Cover the dough and leave to rise for 1 hour.

Then place the dough on a floured work surface, knead it thoroughly and divide it into 10–12 pieces weighing 100–110 g each.

Shape these pieces into rounds and then flatten them (Ø 10–12 cm, thickness 2–3 cm).

Place on a baking tray, cover with a cloth and leave to rise in a warm place for 45–60 minutes.

Preheat the oven to 200 °C (top and bottom heat).

Mix the egg yolk with the milk and brush it onto the buns. Sprinkle with sesame seeds.

Bake the rolls on the middle shelf for 16–20 minutes. Take them out as soon as they are golden brown.

Cut the cooled burger buns in half horizontally and top with your choice of ingredients.



ENCHILADAS

Serves 4

INGREDIENTS

- 4 wheat tortillas
- 2 small red onions – diced
- 2 cloves of garlic – chopped
- ½ chilli pepper – diced
- Olive oil
- 1 small tin of chopped tomatoes
- 100 ml vegetable stock
- 1 tub of crème fraîche
- 200 g grated cheese
- 1 small tin of kidney beans

PREPARATION

Heat the olive oil in a frying pan and fry the diced onion, garlic and chilli over a high heat.

Add the vegetable stock and chopped tomatoes, season with salt and pepper, and simmer the tomato sauce for about 5 minutes.

Pour the tomato sauce into an ovenproof dish.

Preheat the mini oven to 200 °C (top and bottom heat).

Drain the beans, add half a tub of crème fraîche and 50 g of the cheese, and mix together. Season with salt and pepper.

Spread the mixture over half a tortilla and roll it up.

Place them side by side in the baking tin and sprinkle with grated cheese.

Bake in the oven for 20 minutes.

Serve the remaining crème fraîche as a dip with the enchiladas.





FLAMMKUCHEN

with Potatoes

Serves 2

INGREDIENTS

- 1 pack of tarte flambée dough
- 150–200 g boiled potatoes,
thinly sliced
- 1 tub of sour cream
- 1 onion, finely sliced
- Salt and pepper

PREPARATION

Preheat the oven to 220 °C (top and bottom heat).

The tarte flambée dough should be handled whilst cold.

Roll out the dough on a baking tray lined with baking paper, then remove the paper.

Spread the sour cream evenly over the pastry, right up to the edges.

Now spread the potatoes and onions over the top, season with salt and pepper, and pop the pie in the oven.

Bake for 15–20 minutes until the tarte flambée is nice and crispy.

TIP: It also tastes delicious with pumpkin seeds, diced ham or bacon, grated cheese and whatever else you have in the fridge.

TIP: Don't pile on too much topping, otherwise the base will be fully cooked but the topping won't be done yet.





MUELSBACHER
GERMANY

FLAMMKUCHEN

with Pumpkin, walnuts, feta

Serves 4

INGREDIENTS

2 tarte flambée bases from the chilled section
 100 g feta
 100 g Hokkaido pumpkin
 50 g walnuts
 100 g crème fraîche
 1 small red onion
 1 clove of garlic (optional)
 4 tbsp maple syrup
 salt, pepper
 Fresh thyme

PREPARATION

Preheat the oven to 200 °C (top and bottom heat).
 Roll out the two tarte flambée doughs.
 Season the crème fraîche with thyme, salt and pepper (optional: crush 1 clove of garlic into it). Spread the mixture evenly over both pastry sheets.
 Cut the onion in half lengthways, slice it, and arrange the slices on top of the crème fraîche.
 Wash the pumpkin and slice it thinly (e.g. using a vegetable peeler), then place the slices on top of the pastry.
 Roughly chop the nuts and scatter them over the pastry.
 Drizzle the maple syrup over the tarte flambée.
 Bake in the oven for 20–25 minutes.
 Then spoon the remaining crème fraîche mixture onto the bases.
 Season to taste with thyme, maple syrup and olive oil.



FOCACCIA GARDEN

Serves 4

INGREDIENTS for the yeast dough

500 g Type 00 wheat flour
1 tsp sugar
1 sachet of dried yeast
250 ml lukewarm water
3 tbsp olive oil

INGREDIENTS for the topping

Cherry tomatoes – halved
Mini peppers (red, yellow, orange) -
cut into rings = flower
Leek - sliced = flower
red onions - sliced thinly = blossom
Parsley, chives, basil - use the
stems and leaves for the flowers
Olive oil
salt, pepper

PREPARATION

Make a **yeast dough** using the ingredients listed and leave it to rise, covered, in a warm place for 30 minutes.

Roll out the yeast dough to the size of the baking tray and place it on the greased baking tray.

Cover with a cloth and leave to rise for another 20 minutes or so.

Preheat the mini oven to 200 °C (fan-assisted)

Now arrange the prepared vegetables and herbs creatively on the pastry.

Mix the olive oil with salt and pepper, then brush the mixture over the surface of the focaccia.

Bake the focaccia for 30–40 minutes.





BAKED *Sweet potatoes*

Serves 2

INGREDIENTS

2 sweet potatoes

INGREDIENTS for the dip

½ cup crème fraîche

1 tsp lemon juice

lemon zest

salt, pepper

20 g ginger

Also: pomegranate seeds

toasted pine nuts

sesame seeds

spring onions

PREPARATION

Preheat the mini oven to 200 °C (top and bottom heat).

Place the sweet potatoes on the baking tray and bake for about 45 minutes (depending on their size).

For the dip, mix together the crème fraîche, lemon juice and zest, and the spices.

Once cooked, cut the potatoes in half and mash the flesh with a fork.

Drizzle with olive oil and season with salt.

Spoon a spoonful of the dip onto each sweet potato half and garnish with pomegranate seeds, pine nuts, sesame seeds and spring onions cut into rings.





MEATLOAF

Serves 6

INGREDIENTS

1 kg mixed minced meat
2 slices of toast
200 ml milk
1 onion
2 small eggs
1 tbsp mustard
salt, pepper, paprika
fresh parsley
lovene

150 g mixed mushrooms, diced

INGREDIENTS for the sauce

2 tbsp icing sugar
4 tbsp tomato purée
200 ml cream
200 ml water
2 tbsp instant stock
salt, pepper

PREPARATION

Dice the onion and fry it gently in butter.

Heat the milk and pour it over the diced toast.

Finely chop the herbs, then add them to the toast along with the softened onion, mustard and eggs. Mix everything together well.

Season with salt, pepper and paprika.

Then mix in the minced meat as well and season again if necessary.

Shape the mixture into a loaf and place it in a greased baking dish.

Place the mushrooms in the baking dish as well.

Bake in the oven at 200 °C for about 45 minutes using top and bottom heat. During cooking, baste the roast occasionally with the juices that run off.

Remove the meatloaf from the oven and pour the juices that have run out into a bowl.

To make the sauce, melt the icing sugar in a saucepan, add the tomato purée and fry briefly.

Deglaze with water and cream, then add the reserved pan juices and the spices. Stir well with a whisk and bring to the boil once.

Pour the sauce over the meatloaf and return everything to the oven. Finish cooking at 200 °C for 20 minutes.

Serve with pasta or potatoes and cranberries. Mashed potatoes and salad also go well with this.



HASSELBACK

Courgettes

Serves 2

INGREDIENTS

1 medium courgette
100 g of sliced cheese
100 g feta cheese
100 g bacon
salt, pepper

PREPARATION

Make cuts into the courgette at intervals of about 0.5 cm. Make sure you do not cut all the way through to the chopping board. You can use two wooden spoons to help you by placing them in front of and behind the courgette; these will stop the knife from cutting all the way through.

Generously season the courgettes with salt and pepper in the crevices and leave to stand for 20 minutes.

Preheat the mini oven to 200 °C (fan).

Place the courgettes on a baking tray and put them in the oven. Bake for 30 minutes.

Remove and leave to cool.

Cut the cheese and bacon into squares. Alternate them as you insert them into the slits. Crumble the feta cheese and sprinkle it over the courgettes.

If you like, you can sprinkle some grated cheese and paprika on top.

Bake the courgettes again for 30 minutes at 200 °C (fan oven). Serve whilst still hot.





CHICKEN GRATIN

Serves 3

INGREDIENTS

400 g chicken breast fillets
1 tin of sweetcorn
1 large beef tomato
100 g grated cheese
salt, pepper
paprika powder
2 tbsp butter

PREPARATION

Heat 1 tbsp of butter in a frying pan and sear the chicken strips well on all sides, then season.

Preheat the mini oven to 170 °C (top and bottom heat).

Drain the sweetcorn and place it in an ovenproof dish. Add 1 tbsp of melted butter to the sweetcorn.

Wash the tomato, slice it thinly and arrange the slices over the sweetcorn.

Place the chicken pieces on top of the tomato slices.

Sprinkle with cheese and bake in a preheated oven for 15 minutes.

Garnish with fresh parsley.

This goes well with potatoes or pasta and a salad.





PUMPKIN

with Avocado cream

Serves 4

INGREDIENTS

1 small squash (e.g. butternut,
Hokkaido)
100 g couscous
1 tbsp balsamic vinegar
Maple syrup (or honey)
1 avocado
fresh basil
20 g pine nuts
Olive oil
salt, pepper
dried herbs of your choice

PREPARATION

Cut the pumpkin in half, remove the seeds and brush the inside with olive oil.

Preheat the oven to 180 °C (top and bottom heat).

Place the pumpkin halves on a baking tray lined with baking paper and bake in the oven for about 1 hour.

Place the couscous in a bowl, pour over an equal amount of boiling water and cover. Leave to stand for 10 minutes.

Then season with salt and pepper and add maple syrup, dried herbs and balsamic vinegar to taste.

Cut the avocado in half and remove the stone. Finely purée the flesh with the pine nuts, a little olive oil and the basil, then season to taste.

Season the prepared pumpkin halves with salt. Spoon the couscous onto them first, followed by the avocado cream.

Garnish with pine nuts and basil leaves before serving.



LAHMACUN

Makes 5 portions

INGREDIENTS for the dough

200 g plain flour (type 550)
 ½ tsp salt
 40 ml olive oil
 100 ml of lukewarm water
 1 tsp sugar
 1 sachet of dried yeast
 20 ml milk

INGREDIENTS Tomato sauce & toppings

1 small onion,
 1 clove of garlic
 1 tbsp olive oil
 250 ml strained tomatoes
 Salt, pepper, chilli powder
 pomegranate seeds
 Figs
 slices of tomato
 Feta cheese
 Balsamic cream

PREPARATION

Knead the ingredients into a dough using a food processor. Cover the dough and leave it to rise in a warm place for 1 hour.

Finely dice the onion and garlic and fry gently in hot oil in a saucepan.

Add the strained tomatoes and simmer for 5 minutes.

Season to taste with salt, pepper and chilli.

Preheat the mini oven to 200 °C (top and bottom heat).

Roll out the risen dough very thinly and place it on the baking tray.

Spread the tomato sauce over it.

Bake in the oven for 5–6 minutes, then remove and top as desired. For example, with feta cheese, sliced tomatoes, lettuce, pomegranate seeds and fig slices.

Finally, drizzle a little balsamic cream over the top and serve.





PASTA CHIPS

Serves 4

INGREDIENTS

200 g pasta, cooked al dente
 2 tbsp olive oil
 50 g Parmesan
 dried herbs of your choice
 or paprika
 salt, pepper
 Salsa sauce as a dip

PREPARATION

Preheat the oven to 200 °C (top and bottom heat).

Mix all the ingredients together and place them on a baking tray lined with baking paper. Spread the pasta out evenly across the tray.

Bake at 200 °C for 20–25 minutes.

Serve with a spicy dip.





SPINACH-FETA

Muffins

Makes 12 muffins

INGREDIENTS

50 g spinach leaves
 ½ onion
 100 g sheep's cheese
 200 g wholemeal spelt flour
 1 sachet of baking powder
 50 ml rapeseed oil
 150 ml buttermilk
 Salt
 2 medium eggs
 cherry tomatoes
 grainy cream cheese

Also: a muffin tin and paper
 muffin cases

PREPARATION

Preheat the oven to 180 °C (top and bottom heat).
 Dice the onion and feta cheese. Wash the spinach and chop it finely.
 In a bowl, mix together the onions, oil, buttermilk, salt and eggs.
 Then add the flour and baking powder and stir the mixture.
 Gently fold in the spinach and feta cheese at the end.
 Divide the mixture between the muffin cases and bake in the oven
 for 20–30 minutes.
 Leave to cool briefly. Top the muffins with chunky cream cheese and halved
 cherry tomatoes, then enjoy.





TOMATO SAUCE

Oven-baked

Serves 4

INGREDIENTS

- 1 kg of tomatoes
- 1 small onion
- 3 tbsp olive oil
- 1 tbsp plain flour
- 2 cloves of garlic
- sprig of rosemary
- salt, pepper
- 100 ml cream

PREPARATION

- Preheat the oven to 180 °C (top and bottom heat).
- Cut the washed tomatoes into eighths and place them in an ovenproof dish.
- Peel and chop the onions and garlic, then add them to the tomatoes.
- Add the oil, flour and spices.
- Bake for about 40 minutes. Give it a stir halfway through.
- Remove the tin from the oven and leave to cool.
- Remove the sprig of rosemary and purée the mixture.
- Finally, add a little cream and season to taste.

TIP: Also great as a pizza sauce!





APPLE SAUCE

Oven-baked

INGREDIENTS

2 kg of apples
Ground cinnamon
vanilla pod or vanilla paste
tonka bean

PREPARATION

Quarter the apples (peeled or unpeeled – whichever you prefer) and remove the cores.

Preheat the oven to 180 °C (top and bottom heat).

Place the apples on a baking tray (line it with baking paper) and bake for 1 hour.

Then season with spices (cinnamon, vanilla, tonka bean) and blend until smooth in a blender or using a hand blender.

If you prefer your apples in chunks rather than as a compote, you can simply mash the baked apples with a fork.





PUFF PASTRY

with Plum filling

Serves 4

INGREDIENTS

- 1 sheet of puff pastry from the chilled section
- approx. 15 plums (or one (a suitable amount of plums))
- 20 g brown sugar
- 20 g raisins (soak in rum for at least 1 hour!)
- 50 g vanilla custard or vanilla sauce
- 1 egg

PREPARATION

- Preheat the mini oven to 200 °C (top and bottom heat).
- Unroll the puff pastry.
- Stone the plums, cut them in half and place them in the centre of the pastry. Arrange them lengthways.
- Sprinkle the plums with sugar and scatter the raisins over them.
- Spoon the vanilla custard/vanilla sauce on top.
- Beat the egg and brush it onto the edges of the pastry.
- Now roll it up. To do this, first fold in the long sides and then roll in the short sides slightly.
- Brush the surface with milk and/or the remaining egg.
- Bake at 200°C for 15–20 minutes (depending on how brown you want it).





ACHER
GERMANY

CARROT CAKE

baked Oatmeal

Makes 12 servings

INGREDIENTS for the cake

250 g rolled oats
200 ml almond milk
6 tbsp maple syrup
1 large egg
150 g mixed nuts
150 g carrots, grated
1 tsp vanilla extract
2 tbsp cinnamon
1 tsp fresh ginger
Nutmeg to taste
Oil for the mould

INGREDIENTS for the frosting:

100 g cream cheese
250 g low-fat quark
3 tbsp maple syrup
1 sachet of vanilla sugar

Perhaps some lemon zest for decoration

PREPARATION

Preheat the oven to 180 °C (top and bottom heat).
Mix all the ingredients for the cake in a bowl.
Place the dough in a greased 28 cm diameter baking dish or cake tin.
Bake in the oven at 180 °C for about 50 minutes.
Remove from the oven and leave to cool on a wire rack.
In the meantime, make the frosting using the ingredients.
Once the oatmeal cake has cooled, spread the frosting over it.
Can be garnished with lemon zest.





MINI *Brioche*

Makes 4

INGREDIENTS

1 sachet of dried yeast

1 tsp sugar

50 g buttermilk

125 g plain flour (type 550)

3 tbsp lukewarm milk

1 medium egg

Vanilla sauce, fruit, fruit sauce
(as desired)

Also: 4 tartlet tins

PREPARATION

Knead the ingredients into a dough using a food processor. Cover the dough and leave it to rise in a warm place for 1 hour.

Preheat the mini oven to 200 °C (top and bottom heat).

To make the brioche, divide the dough into 12 pieces and shape them into 12 small balls.

Place three balls of the mixture into each greased mould.

Mix 1 egg yolk with the milk and brush the brioche with the mixture.

Reduce the oven temperature to 180 °C.

Place the brioche in the oven and bake for 20 minutes.

These little yeast cakes can be served with blueberries, cream, strawberry sauce and/or vanilla sauce.





Happy
Easter

EASTER EGGS

made from Yeast dough

Makes 8 nests

INGREDIENTS

30 g fresh yeast
 250 ml milk
 100 g sugar
 1 sachet of vanilla sugar
 550 g plain flour
 3 egg yolks (medium)
 70 g butter, at room temperature
 1 pinch of salt
Also: depending on how they are
 prepared: 8 uncoloured, hard-boiled eggs
 8 colourful Easter eggs
 1 egg yolk
 25 ml milk
 150 g icing sugar
 sprinkles

PREPARATION

Make a yeast dough using the ingredients and knead for 10 minutes until smooth. Cover and leave to rise for 1 hour.

Divide the dough into 8 equal pieces, shape into balls, cover and leave to rest for 5 minutes.

Divide each ball into 3 pieces and roll them into strands 15 cm long. Braid each set of 3 strands into a plait. Pinch the ends together and arrange them in a ring on a baking tray lined with baking paper.

Press a hard-boiled egg into the centre of each one, cover again and leave to rise for about 20 minutes.

Preheat the oven to 180 °C (top and bottom heat).

Whisk the egg yolks with the milk until smooth, brush the Easter nests with the mixture, then bake on the middle shelf for 25 minutes.

To make the icing, mix the icing sugar with a little water. Drizzle a little icing over each ring and then decorate with sprinkles.

TIP: The brightly coloured Easter eggs will stain the dough. If you don't like this, place an uncoloured, hard-boiled egg in the centre before baking, and then replace it with an Easter egg afterwards.



POKE CAKE

Makes 12 servings

INGREDIENTS for the dough

- 150 g margarine
- 120 g sugar
- 1 sachet of vanilla sugar
- 1 pinch of salt
- 2 tbsp rum
- 3 medium eggs
- 180 g plain flour (type 405)
- 1 sachet of baking powder
- 2 tbsp cocoa powder
- Cinnamon

PREPARATION

Preheat the mini oven to 170 °C (top and bottom heat).

Make a batter using the ingredients for the dough. Pour this into a rectangular baking tin (approx. 20 x 30 cm) lined with baking paper and smooth the surface.

Bake for about 30 minutes. Then remove from the oven and leave to cool.

Meanwhile, prepare the vanilla sauce according to the instructions and melt the nougat.

Use the handle of a wooden spoon to poke holes in the cake. The holes shouldn't be too small. If you like, you can also soak the cake with a little orange juice.

Pour the vanilla sauce, whilst still warm and runny, over the cake and smooth it out. The vanilla sauce should seep into the holes. (You can give the cake a gentle tap or shake to ensure the holes are filled.)

Dot the nougat over the cake and use a toothpick to decorate it.

Leave to cool for a good hour so that the custard sets.

INGREDIENTS for the topping

- 1 sachet of vanilla sauce mix (51 g)
- 500 ml milk
- 1 tbsp sugar
- block of nougat
- Orange juice



SNAIL-NOODLES

with a Nut filling

Makes 12 snails

INGREDIENTS for the dough

500 g plain flour (type 550)
 250 ml milk
 1 sachet of dried yeast
 6 tbsp sugar
 1 sachet of vanilla sugar
 2 egg yolks
 Salt

INGREDIENTS for the filling:

3 tbsp cream cheese
 150 g ground hazelnuts
 1 tsp cinnamon
 2 tbsp sugar
 icing sugar
 melted butter for the baking tin

PREPARATION

Use a food processor to knead the ingredients into a dough. Feel free to knead it for a long time; this improves the yeast dough. Cover it and leave it to rise in a warm place for about 45 minutes.

Preheat the mini oven to 200 °C (top and bottom heat).

Grease and sugar a baking dish.

Roll out the dough, spread with cream cheese, and sprinkle with sugar and hazelnuts.

Cut the dough into 12 strips. Roll each strip into a spiral, with the filling on the inside.

Coat each snail in melted butter and place them side by side in the dish.

Place the dish in the oven and bake for about 45 minutes. When the top is golden brown, remove the pasta and leave to cool.

Dust with icing sugar and enjoy.



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