

Foodtrend Recipe



Perfect for the summer months

#MartinBraunTrendsetter

Büezerbrot

Option 1

Total number: 1 slice of bread

- 1 slice of **Büezerbrot**
- 0.050 kg of cottage cheese
- 3 slices of strawberry
- 3 slices of plum
- 0.020 kg pomegranate seeds
- 0.015 kg of walnut pieces
- 2 mint leaves
- 1 nasturtium flower
- 0.015 kg of honey

Preparation Option 1

- ▶ Slice the Büezerbrot to a thickness of 12.
- ▶ Spread the slice of bread with cottage cheese.
- ▶ Arrange the strawberry slices in a loose pattern.
- ▶ Place the plum slice in a fan shape in the right-hand third.
- ▶ Sprinkle the pomegranate seeds evenly over the top.
- ▶ Drizzle honey over a slice of bread.
- ▶ Use nasturtiums and mint for garnishing.

Option 2

Total number: 1 slice of bread

- 1 slice of **Büezerbrot**
- 0.050 kg of cottage cheese
- 5 slices of radish
- 1 slice of cucumber
- 0.002 kg chives
- 0.001 kg chive flowers
- 1 pinch of salt
- 1 pinch of pepper, coarsely ground

Preparation Option 2

- ▶ Slice the Büezerbrot to a thickness of 12.
- ▶ Spread the slice of bread with cottage cheese.
- ▶ Arrange the radish slices to form a flower and place on the right side.
- ▶ Cut the cucumber lengthways and place it next to the 'radish flower'.
- ▶ Sprinkle the chives and chive flowers evenly.
- ▶ Season with salt and pepper.

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A snack with an extra boost!

Legumi Bread Roll

Total number: 1 bread roll

- 1 **Legumi** bread roll
- 0.040 kg of cottage cheese
- 2 slices of cucumber
- 3 slices of radish
- 0.030 kg rocket
- 1 pinch of salt
- 1 pinch of pepper, coarsely ground

Herstellung

- ▶ Cut the bread roll in half and spread the cottage cheese on both sides.
- ▶ Slice the cucumber lengthways into thin slices.
- ▶ Arrange the cucumber and radish slices in a fan shape, alternating their colours.
- ▶ Top with rocket and season with a pinch of salt and pepper.

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