

Cookbook

# **crispy.**





*Transform every sandwich  
into a masterpiece.*

 **crispy.**

Do you adore your microwave but still get average outcomes?

Rethink how you use your microwave for delicious, fast meals without sacrificing quality... think Crispy!

# French toast croissants



*with chocolate and fruit*



2 portions



5 minutes

## INGREDIENTS

2 little croissants with chocolate and hazelnut spread

1 egg

1/4 cup of milk

1/4 teaspoon of vanilla extract

Fresh berries (pick your favorite), for serving  
Maple syrup, for serving (if you like)

## PREPARATION

1. Slice the croissants horizontally (without cutting all the way through) and spread them with chocolate and hazelnut spread.
2. Combine egg, milk, and vanilla essence in a bowl; whisk together.
3. Dip a croissant in the egg mixture, then place it in the Crispy Grill and secure the top and bottom together.
4. Microwave for 3 minutes\* (flip halfway), or until golden brown.
5. Take out the croissant from the baking trays and do the same with the other croissant.
6. Serve with berries and maple syrup.

Using a 1000W microwave. Cooking durations might differ based on microwave wattage.

# Grilled cheese sandwich with smoked salmon ★★★★★

*with brie cheese*



1 portions



5 minutes

## INGREDIENTS

2 pieces of bread, 100g of  
smoked salmon, sliced Brie  
1/4 chopped red onion  
1 tablespoon of dill  
Optional: Capers

## PREPARATION

1. Spread butter on just one side of the bread slices.
2. On the plain side of four pieces of bread, split the smoked salmon and brie, red onion, dill, and capers if you like.
3. Seal with the remaining bread slices, with the buttered side facing outwards.
4. Put your sandwich in the Crispy Grill and close the top and bottom.
5. Microwave for 3 minutes\* or until the edges turn golden brown.

Using a 1000W microwave. Cooking durations might differ based on microwave wattage.



# Bread with raisins and cheese ★★★★★

*with banana and honey*



1 portions



5 minutes

## INGREDIENTS

- 2 pieces of thick-cut raisin bread with butter
- 1 tablespoon of honey
- 1 tablespoon of cream cheese
- Half a banana, sliced
- Sugar
- Cinnamon to taste
- Fresh strawberries for serving
- Extra honey for serving

## PREPARATION

1. Spread butter on a piece of raisin toast and place the buttered side facing down on the lower plate of the Crispy Grill.
2. Spread honey and cream cheese on the slice, then add banana and sprinkle with cinnamon sugar.
3. Spread butter on the remaining slice of raisin toast and place it on top, with the buttered side facing up.
4. Connect the top and bottom of the Crispy Grill; microwave for 3 minutes\* (remember to flip halfway through), or until the bread is golden brown.
5. Serve with strawberries and additional honey.

Using a 1000W microwave. Cooking durations might differ based on microwave wattage.

# Tuna sandwich



on rye loaf



1 portions



5 minutes

## INGREDIENTS

- Can of tuna in olive oil, drained, weighing 95g
- 4 chopped capers
- 1 tiny pickle, diced
- 2 teaspoons of chopped chives
- 3 teaspoons of mayonnaise
- 2 pieces of thick rye bread with butter
- 1 piece of cheddar cheese
- Grilled bell pepper Arugula leaves for serving

## PREPARATION

1. Combine tuna, capers, pickles, chives, and mayonnaise in a bowl; mix thoroughly.
2. Spread butter on a piece of rye bread and place the buttered side facing down on the lower plate of the Crispy Grill.
3. Add some cheese, pepper, and tuna salad on top of the slice.
4. Spread butter on the remaining slice of rye bread and place it on top, with the buttered side facing up.
5. Fasten the top and bottom of Crispy Grill; heat in the microwave for 3 minutes\* (flip halfway), or until the bread is golden brown.
6. Take out the sandwich from the baking sheets and serve it with arugula.

# Sandwich with pear and cheese ★★★★★

*with blue cheese*



1 portions



5 minutes

## INGREDIENTS

- 4 pieces of multigrain bread
- 30 ml softened butter
- 75g of sliced blue cheese  
(Bleubry type)
- 1 teaspoon of thyme, chopped
- 1 pear slice
- 30 milliliters of sliced almonds

## PREPARATION

1. Spread butter on one side of the bread slices. Divide the cheese slices over the unbuttered side of four slices of bread. Sprinkle with thyme.
2. Top with pear slices and almonds. Then, close the sandwiches with the buttered side of the bread on the outside.
3. Put the sandwich in the Crispy Grill and close the top and bottom.
4. Microwave the bread for 3 minutes\* (remember to turn it halfway through), or until it turns golden brown.

Using a 1000W microwave. Cooking durations might differ based on microwave wattage.

# Raspberry pastry



*cream cheese*



2 portions



5 minutes

## INGREDIENTS

- 1 frozen puff pastry sheet, thawed
- 2 tablespoons of cream cheese
- 1/3 cup of thawed frozen raspberries
- 1 teaspoon of sugar, water, cooking oil spray, icing sugar for serving

## PREPARATION

1. Cut the dough into four parts; split the cream cheese between the two parts and spread it evenly, making sure to leave a 2 cm space along the edge of the dough.
2. Top with raspberries and sprinkle some sugar on top.
3. Brush the sides of each triangle with water and place the other two triangles on top; press the edges of the dough together to seal and enclose the filling.
4. Spray cooking oil on Crispy Grill Plates; then, put puff pastry in the Crispy Grill.
5. Fasten the upper and lower parts of the Crispy together; heat in the microwave for 4 minutes\* (remember to turn halfway), or until it puffs up and turns golden brown.
6. Take the waffles off the baking sheets and do the same with the remaining puff pastry.
7. Sprinkle with powdered sugar.

Using a 1000W microwave. Cooking durations might differ based on microwave wattage.