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BAKING THE
Difference.

GREEN MACHINE SOURDOUGH

Made with Il Granino Seeded Sourdough

Do yourself a favour and try this Sourdough combination, I promise you won't be disappointed. It's the feta, avocado and lemon whip that takes this to the next level.

INGREDIENTS

4 slices Il Granino Seeded Sourdough
1 bunch of asparagus, trimmed
½ cup hazelnuts, toasted and crushed
Lemon zest
Watercress
Pepper

AVOCADO FETA WHIP

1 Avocado
100g Danish feta
Juice of ½ lemon

METHOD

Griddle-toast the bread drizzled with oil and put aside. Using the same pan, griddle fry asparagus.

To make the Avocado Feta Whip, place all ingredients in a blender and blend until smooth. Alternatively use a fork and mash until smooth.

ASSEMBLY

For each person, layer 2 pieces of toast on top of each other.

Spoon avocado feta whip onto the sourdough, sharing it out between the two serves.

Top with asparagus, watercress, hazelnuts and lemon zest.

Serve with lemon slices and black pepper.

Divide burrata evenly across the ciabatta to top prosciutto. Drizzle with warmed chilli honey and finish with fresh basil leaves.



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