

For these and other
delicious recipe ideas
using the Il Granino range
of Breads & Rolls,
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www.ilgraninobakery.com.au



BAKING THE
Difference.

SPANISH TAPAS - 4 WAYS

Made with Il Granino Artisan Baguettes

Known in Spain as Montaditos, small open sandwiches are often the basis of many tapas plates. Whip up drinks-friendly finger food by toasting our Artisan Roll and topping with local and seasonal delights.

MANCHEGO & PICKLED PEAR WITH FRESH THYME

Layer baguette toasts with slices of Spanish manchego cheese with West Australian The Pickled Wife pickled pear, top with fresh thyme. A sophisticated take on pickled onion and cheese. Replace pickled pear with good-quality pickled onions as an alternative.

CHORIZO, MARINATED ROAST CAPSICUM & CHIMICHURRI

Salty chorizo pairs well with sweet roast capsicum and herbaceous chimichurri.

Use store bought marinated roast capsicum and a jar of chimichurri. Quickly pan fry the chorizo to bring out the flavours.

ANCHOVIES, HEIRLOOM TOMATO & CAPERS

A Mediterranean favourite, sweet red tomatoes are often paired with salty anchovies. Using the ripest and sweetest tomatoes, cut into generous slices, layer an anchovy or two and top the toast with the savoury lemony taste of caperberries or baby capers.

GOAT CHEESE, COOKED MUSHROOMS & LEMON ZEST

Pre-cook mushrooms in olive oil, garlic and salt, or use leftovers from the fridge. Dollop a generous amount of goat cheese feta across the toasts, spoon over mushrooms and sprinkle lemon zest before serving.



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GOURMET ROAST DINNER ROLLS

Made with Il Granino Artisan Baguettes

What better way to extend the love of a roast dinner than with these gourmet roast dinner rolls. Using the remainders of your favourite roast dinner to create a delicious Il Granino artisan roll.

INGREDIENTS

Il Granino Artisan Rolls, warmed in the oven for 5 minutes at 180°C

Leftover roasted meats, sliced

Roasted vegetables

Gravy or mustard

Add a fresh element with leafy herbs or rocket

HERE WE USED

- Roast lamb
- Mashed roast pumpkin
- Roasted red capsicum
- Parsley leaves picked
- Caramelised onions
- Gravy

These delicious rolls are made even better if the chosen ingredients are warmed gently before layering in the roll.

Coat the base of the roll with mashed pumpkin, carrot or sweet potato.

Layer roasted meats followed by any other roast vege you may have.

Drizzle warmed gravy and some mustard.

Top with leafy herbs or rocket.

COOK'S NOTES

The flavour of these rolls improves with time. Wrap the rolls for freshness and take on a picnic or enjoy as an easy school or work lunch.



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