

Chef to Chef

Creative starters in the Flexi-pan



Starters, cold as well as warm, are always the prelude to a good meal or menu. They should be creative, tasty and visually appealing. Starters are the appetite stimulators and mood-setters for a culinary evening.

Bread dumpling and buffalo mozzarella salad with arugula and tomatoes

For this starter, prepare a bread dumpling dough and roll it out into thin sticks. In order to prevent the sticks from breaking, wrap them in a food wrap and cook for 20 minutes at boiling point. For large quantities, I recommend using GN baskets in an ELRO Flexi-pan. This makes work efficient and systematic and removal from the pan easier.



After they have cooled down, cut the bread dumpling sticks into even slices and sauté them on both sides in an ELRO flexi-pan at 175°C.



Attractively arrange all the ingredients on plates. The bread dumpling slices can be served lukewarm – enhancing the fine taste of the mozzarella.



I wish you much success!

Kindest regards,

Dirk Neumerkel

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