



Autumn sandwich with pumpkin, bresaola and dried tomatoes with rocket

Ingredients

- 2pc Sliced bread (1 cm high)
- 2 tbsp. Ricotta with Italian spiced mix
- 10 slices Baked pumpkin with rosemary
- 50g Fresh rocket
- 8 slices Bresaola
- 50g Homemade dried tomato

Cooking cycle – 3 phase, flex model

	Top temp	Bottom t.	Tot time	Microwave	Bef/after	Flex	Food temp
SpeedDelight	249°C	220°C	0.45 min	Off	-	On	+3°C



Chef Tips

For baked pumpkin, cut 10 pieces on the slicer 3mm thick, then add olive oil, salt and rosemary. Put on the grill. Finally bake in SkyLine oven on 200gr with open valve 5 min.

Put on the bread ricotta, than baked pumpkin, bresaola, rocket and dried tomatoes.

Russian specialty



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Pickled Pumpkin Sandwich

Ingredients

- 2pc Slices sour dough bread (1 cm high)
- 70g Japanese pork belly char siew
- 12g Sliced apple
- 20g Sake/mirin/soy pickled Japanese pumpkin
- 15g Sour-sweet pickled pumpkin
- 20g Pumpkin-miso-mayo
- 12g Dou miao (pea shoots)

Cooking cycle - 3 phase, flex model

	Top temp	Bottom t.	Tot time	Microwave	Bef/after	Flex	Food temp
SpeedLight	249°C	220°C	0.55 min	12	Before	On	+3°C



Chef Tips

The char siew can be purchased already pre-cooked, just slice in 2mm thick slices.

The Japanese pickle juice for the pumpkin is 60g sake, 30g mirin and 60 light soy sauce.

For the sweet and sour pickled pumpkin, just add vinegar and sugar after your liking.

The sauce consists in 1 part pumpkin puree, ½ part miso paste and 1 part mayonnaise blend together to a fine paste.

Singaporean specialty



Spiked Pumpkin Pie with Goat Cheese

Ingredients

- 2pc Slices bread (1 cm high)
- 2 tbsp. Crumbled goat cheese
- 2 tbsp. Pumpkin puree
- 1 tbsp. Sweet roasted pistachios
- 1 tbsp. Salted butter (for the bread)

Cooking cycle – 3 phase, flex model

	Top temp	Bottom t.	Tot time	Microwave	Bef/after	Flex	Food temp
SpeedLight	249°C	220°C	0.55 min	12	Before	On	+3°C



Chef Tips

For the puree, cook a whole piece of violet pumpkin together with salt, pepper, fresh garlic and olive oil, sous-vide, steam at 85°C/185°F for 35 mins, then chill it down and blend it till smooth and soft.





Vegan Pumpkin Sandwich

Ingredients

- 2pc Cereal Bread
- 200g Pumpkin
- 60g Bulgarian pepper
- 30g Olive oil
- 4g Salt
- 2g Pepper
- 2g Thyme
- 70ml Almond milk
- 60g Avocado
- 10g Cucumber
- 2g Pea sprouts
- 40g Tofu Cheese
- 30g Dijon mustard
- 10g Orange jam

Cooking cycle - 3 phase, flex model

	Top temp	Bottom t.	Tot time	Microwave	Bef/after	Flex	Food temp
SpeedDelight	249°C	220°C	0.45 min	Off	-	On	+3°C



Chef Tips

Sprinkle pumpkin and Bulgarian pepper with thyme, salt and black pepper, bake in SkyLine, after adding almond milk and blend to puree.

Grill avocado slices.

Mix Dijon mustard with orange jam and spread over the bread.

Sandwich assembly: bread, pea Sprouts, cucumber slices, tofu, grilled avocado, pumpkin puree, bread. Grill with SpeedDelight.

Russian specialty



Chinese Hamburger with Pumpkin Puree and Beef

Ingredients

- 2pc Chinese hamburger slices (1 cm high)
- 70g Stewed beef brisket
- 10g Sliced Pumpkin
- 20g Puree Pumpkin
- 2g Sea salt, black pepper crushed, olive oil
- 10g Mixed lettuce

Cooking cycle – 3 phase, flex model

	Top temp	Bottom t.	Tot time	Microwave	Bef/after	Flex	Food temp
Speedelight	249°C	230°C	0.50 min	15	Before	On	+3°C



Chef Tips

The Stewed beef brisket can be purchased already pre-cooked, sliced in 1.5cm thick.

Slice pumpkin thin.

The sauce consists in 1 part pumpkin puree, sea salt, black pepper crushed, olive oil each mixed together.

Chinese speciality



Whole wheat toast with pumpkin and beef brisket

Ingredients

- 2pc Slices Whole wheat toast (2 cm high)
- 70g Stewed beef brisket
- 12g Sliced pumpkin
- 20g Pumpkin puree
- 10g Sweet bean past
- 12g Rocket (and/or mixed lettuce)

Cooking cycle – 3 phase, flex model

	Top temp	Bottom t.	Tot time	Microwave	Bef/after	Flex	Food temp
Speedelight	249°C	230°C	0.50 min	15	Before	On	+3°C



Chef Tips

The Stewed beef brisket can be purchased already pre-cooked, sliced in 1.5cm thick.

Sweet bean paste is available in supermarkets.

The sauce consists in 1 part pumpkin puree, ½ part sweet bean past and 1 part butter mixed together to a fine paste.

Chinese speciality



Pumpkin Lovers Sandwich

Ingredients

- 1pc Pumpkin bread
- 8g Pumpkinseeds pesto (blend roasted pumpkin seeds and mix with pumpkinseed oil)
- 35g Pumpkin wedges
- 25g Pear slices
- 5g Dates slices
- 20g Cream cheese with pepper

Cooking cycle - 3 phase, flex model

	Top temp	Bottom t.	Tot time	Microwave	Bef/after	Flex	Food temp
SpeedDelight	249°C	200°C	0.45 min	18	Before	On	+3°C



Chef Tips

You can use any other kind of bread.

Add one slice of ham, or some roasted chicken.





A Taste of Autumn

Ingredients

- 2pc Slices Rye sourdough
- 2 tbsp. Blue Stilton cheese
- 2pc Slices Pumpkin (1cm thick)
- 10g Brown Sugar
- 30g Sliced shallots
- Handful of spinach and watercress

Cooking cycle – 3 phase, flex model

	Top temp	Bottom t.	Tot time	Microwave	Bef/after	Flex	Food temp
SpeedLight	250°C	220°C	1.15 min	30	Before	On	+3°C



Chef Tips

Slice pumpkin 1cm thick, coat with oil, season and grill on automatic grilled vegetable cycle on Skyline.

Cook shallots in a little oil, 10g brown sugar until caramelized.

Assemble the sandwich on sliced rye sourdough. First a layer of onions, then top with pumpkin, pieces of blue stilton and then spinach and watercress.

English specialty



A Thankful Press

Ingredients

- 2pc Sourdough bread
- 100g Turkey slices
- 75g Pumpkin puree
- 25g Cranberry jelly
- 50g Dijon mustard

Cooking cycle – 3 phase, flex model

	Top temp	Bottom t.	Tot time	Microwave	Bef/after	Flex	Food temp
SpeedDelight	250°C	238°C	1.20 min	25	Before	On	+3°C



Chef Tips

Build the sandwich cold ensuring all ingredients are contained within the bread.

Place the sandwich in the SpeedDelight close the lid and select the appropriate setting.





Pumpkin-cream cheese and cold smoked salmon bagel

Ingredients

- 80g Bagel, cut in half
- 65g Thinly sliced cold smoked salmon
- 60g Cream Cheese
- 30g Pumpkin puree
- 5g Fresh baby spinach
- 5g Fresh rocket salad

Cooking cycle – 3 phase, flex model

	Top temp	Bottom t.	Tot time	Microwave	Bef/after	Flex	Food temp
SpeeDelight	230°C	220°C	0.45 min	Off	-	On	+4°C



Chef Tips

Mix the pumpkin puree and the cream cheese together with a whisk until smooth consistence.





Pork Belly and Chanterelle Sandwich with Grilled Pumpkin

Ingredients

- 2pcs Sliced rustic white bread (1 cm thick)
- 40g Sliced pan fried salted pork belly
- 30g Fried chanterelle mushrooms mixed with fried onions in slices
- 25g Grated Västerbottens cheese (Gruyere cheese will do)
- 35g Sliced grilled butternut pumpkin

Cooking cycle - 3 phase, flex model

	Top temp	Bottom t.	Tot time	Microwave	Bef/after	Flex	Food temp
SpeedDelight	249°C	220°C	1.00 min	20	Before	On	+4°C



Chef Tips

Build the sandwich cold ensuring all ingredients are contained within the bread.

Place the sandwich in the SpeedDelight close the lid and select the appropriate setting.