



Russell Hobbs

"Anything less is second best."



silhouette



Russell Hobbs

Recipes

We do tend to take toast for granted! It starts at breakfast but is usually neglected for the rest of the day. These serving suggestions help remind us of just how versatile toast is – especially with the help of a fabulous toaster like this one from Russell Hobbs. So glamorous, yet so practical!

Savory Mushrooms on Toast

Serves 2

- 2 tablespoons butter or light oil
- 375g button mushrooms, thickly sliced
- 3-4 spring onions, chopped (including greens)
- 1 teaspoon chicken stock powder*
- ½ cup light sour cream
- Pepper to taste
- Thickly sliced wholegrain bread
- Chopped parsley

Heat butter or oil in a pan over low heat. Add mushrooms and spring onions. Sauté gently until almost cooked. Stir in the stock powder and sour cream with pepper to taste and heat gently.

While mushrooms cook, prepare toast in the Russell Hobbs Toaster. Cut into triangles and place on warmed plates. Spoon mushrooms onto the toast and sprinkle on herbs.

HINT: Delicious topped with grilled bacon. Chopped ham may also be added at the same time as sour cream.

*Stock powder adds flavour, but may be omitted.

Tossed Salad with Garlic Croutons

Serves 2-4

- 2 cups mixed baby greens
- 1 cup cherry tomatoes, halved
- 1 small red onion, very thinly sliced
- 1 small Lebanese cucumber, diced or sliced
- 2 rashers or lean bacon, grilled until crisp (optional)
- 2 thick slices of wholegrain toast
- Light olive oil spray
- 2 garlic cloves, peeled and halved
- Sea salt & pepper, to taste
- Balsamic vinegar
- Virgin olive oil
- Fresh basil

Rinse and dry greens and place into a large bowl. Add cherry tomato, onion, cucumber and toss lightly. Crumble or chop cooked bacon. Toast the bread in the Russell Hobbs Toaster. While toast is hot, lightly spray with olive oil and rub generously with the cut garlic. Cut the toast into cubes and add to the salad with crumbled bacon, salt and pepper. Drizzle over a little balsamic, virgin olive oil and toss lightly, but thoroughly. Sprinkle on torn basil leaves and serve at once.

Simple French Onion Soup

Serves 2

- 4 cups well flavoured beef stock (homemade or commercial)
- 2 large white onions, very thinly sliced
- Pepper
- Sprig of thyme
- 2 bay leaves
- ½ cup dry white wine
- 2 slices white or whole meal bread
- Grated tasty cheese

Prepare stock, heat a little butter or oil in a pan, add onions and cook until very well browned (This is important to ensure depth of flavour!) Transfer onions into the hot stock; add pepper, herbs and dry white wine. Bring to the boil, reduce to a simmer and cook for about 20 minutes. Remove herbs and keep soup hot. Toast the bread in the Russell Hobbs Toaster and cut off crusts. Top the toast with grated cheese, place under preheated grill until cheese bubbles. Cut into smallish squares. Ladle soup into heated bowls, top with cheesy croutons and serve at once.

Fruit Bread with Yummy-Scrummy Topping

Serves 2

- 2 slices extra thick fruit bread
- 2 ripe bananas, sliced
- Dash of vanilla
- 2 tablespoons honey
- Little ground nutmeg or cinnamon (Optional)

Place bananas into a bowl, add vanilla and honey. Lightly mash together. Toast the bread in Russell Hobbs Toaster and while still hot, spread thickly with banana / honey mixture. Sprinkle a little spice on top, if using.

This is a great choice for breakfast!

Muffins with Savory Beans

Serves 2

- 1 can baked beans in tomato sauce
- 3 spring onions, finely chopped (including greens)
- Grated cheese
- Dash of Worcestershire sauce (optional)
- 2 English muffins, split and toasted
- Chopped parsley

Place beans into a small saucepan, add chopped spring onions and heat through. Remove from stove, stir through most of the cheese. While beans heat, toast muffins in Russell Hobbs Toaster. Spoon beans onto muffin base, replace top (spread a little butter if desire!), sprinkle on parsley. Serve with baby greens and sliced tomato on the plate. This is a quick and nutritious snack or a light lunch!

Pizza Fingers

Serves 1 – 2

- 2 thick slices of white bread*
- Pizza sauce
- Grated tasty cheese
- Sliced tomato
- Seasoned pepper
- Shredded ham or salami
- Shaved mozzarella cheese

Lightly toast bread in the Russell Hobbs Toaster, remove crusts. Spread generously with pizza sauce, sprinkle on tasty cheese. Top with sliced tomato, pepper, shredded ham or salami and shaved cheese. Place under preheated grill until cheese bubbles. Cut into fingers and serve as a tasty snack.

* For added nutrition, wholegrain or mixed grain bread may be used.