

the
Chrissie Swan
show

Bakers Delight

THE
BAKERS
BOOK

REAL
FRESH
RECIPES



the
Chrissie Swan
show

PROVIDING YOUR FAMILY WITH
REAL RECIPES
WITH
REAL INGREDIENTS
FOR A
REAL DELIGHT

**FRESHLY BAKED INGREDIENTS
ALWAYS TASTE BETTER!**

**RECIPES WITH REAL FRESH INGREDIENTS ALWAYS TASTE BETTER!
HERE ARE SOME OF MY FAVOURITE BAKERS DELIGHT GOODS,
PAIRED WITH THE FRESHEST INGREDIENTS THAT WILL HAVE YOU
COMING BACK FOR MORE.**

ENJOY!

THE MENU

**BAKED BEAN CHEESE
JAFFLE** [← CLICK
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**SUMMER PANZANELLA
SALAD** [← CLICK
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**SOURDOUGH PICNIC
PULL APART** [← CLICK
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CHEESY BEANS TOAST [← CLICK
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CHICKEN PARMA SLIDERS [← CLICK
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LAMB FETTA PIZZA [← CLICK
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FEATURING
HI-FIBRE
LO-GI WHITE
BLOCK LOAF

CLICK
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BAKED BEAN CHEESE JAFFLE

TAKE A TRIP DOWN MEMORY LANE WITH OUR BAKED BEAN & CHEESE JAFFLE! RECREATE THIS SERIOUSLY CHEESY JAFFLE.

PREP _____ 5 mins

SERVES _____ 2

COOKING _____ 5 mins

DIFFICULTY _____ Easy

INGREDIENTS

4 slices Hi-Fibre Lo-GI White Block Loaf

20g salted butter

1/2 cup grated mozzarella

1/4 cup grated cheddar

1/4 cup finely grated parmesan

220g canned baked beans

METHOD

STEP 1 Pre-heat jaffle iron

STEP 2 Spread one side of both bread slices with butter. Top the two unbuttered sides with the cheese and baked beans. Top with the remaining two bread slices, buttered side up.

Tip: Experiment with different cheese combinations to find your perfect toastie!

STEP 3 Cook sandwiches in the jaffle iron for 4 – 5 minutes or until golden. Cut in half and serve

FEATURING
**SOURDOUGH
VIENNA**

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SUMMER PANZANELLA SALAD

**NOTHING TASTES
MORE LIKE SUMMER
THAN OUR PANZANELLA
SALAD RECIPE!**

PREP _____ 15 mins

SERVES _____ 4

COOKING _____ 10 mins

DIFFICULTY _____ Easy

INGREDIENTS

1/2 **Sourdough Vienna**, torn
2 yellow peaches, stoned, cut into wedges
400g mixed cherry tomatoes, halved
1 small red onion, thinly sliced
3 radishes, thinly sliced
2 Lebanese cucumbers, cut into ribbons
1/3 cup (80ml) red wine vinegar

1 garlic clove, crushed
1 tbs dijon mustard
½ cup (125ml) extra virgin olive oil
4 slices prosciutto
100g fetta, crumbled
Basil leaves, to serve

METHOD

- STEP 1** Arrange the peach, tomato, onion, radish and cucumber in a bowl. Place vinegar, garlic, mustard and 2 tbs oil in a screw-top jar. Season. Seal and shake until well combined. Drizzle over peach mixture. Gently toss to combine. Set aside for 10 mins to develop the flavours
- STEP 2** Meanwhile, heat half the remaining oil in a large frying pan over medium heat. Cook half the sourdough, tossing, for 2-3 mins or until golden and crisp. Repeat with the remaining oil and sourdough
- STEP 3** Cook the prosciutto in the pan for 1-2 mins each side or until golden brown. Transfer to a plate and set aside to cool. Tear into pieces
- STEP 4** Arrange the peach mixture and sourdough pieces on a serving platter. Top with prosciutto, fetta and basil leaves. Season to serve

A vibrant outdoor dining table set with a blue and white patterned tablecloth. In the foreground, a wicker basket is filled with several sandwiches made with thick slices of sourdough bread, topped with melted cheese, sliced tomatoes, and fresh green herbs. Behind the basket, a wicker tray holds several small glass bottles of water, some with lemon slices and sprigs of herbs. To the left, two wine glasses are filled with a pinkish beverage, garnished with lemon and flowers. The background is filled with more lemons, some with star-shaped cutouts, and several blue and white ceramic vases containing bouquets of white and yellow flowers. The scene is brightly lit, suggesting a sunny day outdoors.

**FEATURING
SOURDOUGH
VIENNA**

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SOURDOUGH PICNIC PULL APART

TAKE YOUR EAT-ERTAINING
TO THE NEXT LEVEL WITH
THIS PICNIC PULL-APART!

PREP _____ 15 mins

SERVES _____ 6 - 8

COOKING _____ 5 mins

DIFFICULTY _____ Medium

INGREDIENTS

1 Sourdough Vienna

100g salted butter, room temperature

2 cloves garlic, grated

1 tsp lemon zest

1/4 cup basil, finely chopped

2 cups baby spinach leaves

2 cups roast chicken breast, shredded

1/4 cup walnuts, toasted and chopped

1/2 cup sundried tomatoes

200g camembert wheel, sliced

METHOD

- STEP 1** Preheat oven to 180°C
- STEP 2** Place a skewer lengthways through the Bakers Delight **Sourdough Vienna**, approximately 1cm away from the base
- STEP 3** Using a bread knife, cut the Vienna into 1.5cm slices, down through to the skewer. Remove skewer and set aside
- STEP 4** Combine butter, garlic, lemon zest and basil in a small bowl. Using a spatula, stir to combine and smear each slice with butter
- STEP 5** Place onto a baking tray and stuff each opening with the spinach, chicken breast, walnuts, sun dried tomatoes and camembert. Wrap with foil and bake for 15-20 minutes. Remove foil and cook for a further 10 minutes before removing from oven
- STEP 6** Remove from oven and transfer on to cooling rack to cool completely, ready for picnic service. Can also be served straight out of the oven

**FEATURING
SOURDOUGH
VIENNA**

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CHEESY BEANS TOAST

THESE CHEESY BEANS SERVED WITH TOASTED SOURDOUGH ARE THE ULTIMATE COMFORT FOOD THAT CAN BE ENJOYED AT ANY TIME OF DAY!

PREP _____ 5 mins

SERVES _____ 4

COOKING _____ 20 mins

DIFFICULTY _____ Easy

INGREDIENTS

1 Sourdough Vienna

1 tablespoon olive oil

1 x 500g tomato passata

1 teaspoon Italian seasoning

Salt & pepper, to taste

2 x 400g cans cannellini beans, rinsed and drained

2 large handfuls baby spinach

2 cups shredded mozzarella cheese

METHOD

STEP 1 Preheat oven to 180°C

STEP 2 In an oven proof skillet over a medium heat, add the tomato passata, Italian seasoning, salt & pepper. Stir in cannellini beans & spinach, until wilted

STEP 3 Remove the pan from the heat & sprinkle cheese over the top

STEP 4 Bake for 10 minutes, or until the cheese has melted and the beans are bubbling. For an extra golden top, switch to grill for 2 minutes

STEP 5 Serve immediately with toasted slices of Bakers Delight **Sourdough Vienna**

FEATURING
WHITE
DINNER ROLLS

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CHICKEN PARMA SLIDERS

CREATE THESE CHEESY
PARMA SLIDERS WITH OUR
DINNER ROLLS. AN EASY
DINNER SOLUTION FOR THE
WHOLE FAMILY!!

PREP _____ 10 mins

SERVES _____ 6

COOKING _____ 20 mins

DIFFICULTY _____ Easy

INGREDIENTS

12 Bakers Delight **White Dinner Rolls**

1 ½ cups tomato passata

2 cups leftover roast chicken, shredded

4 slices of ham, cut into 1cm squares

1 ½ cups grated mozzarella

METHOD

STEP 1 Preheat oven to 180°C

STEP 2 Without separating the rolls, cut horizontally in half.
Arrange the roll bottoms into a 23 x 33cm baking dish

STEP 3 Spread 1 cup of the tomato passata over the roll bottoms and top with the chicken, ham and cheese.
Spoon over the remaining ½ cup of tomato passata and top with the tops of the rolls. Bake for 20 minutes

STEP 4 Remove from oven and serve hot



FEATURING
PIZZA
BASE

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LAMB FETTA PIZZA

**PACKED FULL OF FLAVOUR
AND SPICE, THIS LAMB PIZZA
IS PERFECT FOR LUNCH,
DINNER OR ENTERTAINING!**

PREP _____ 10 mins

SERVES _____ 2

COOKING _____ 15 mins

DIFFICULTY _____ Easy

INGREDIENTS

1 Bakers Delight **Pizza Base**

3 tbs tomato paste

1 tbs olive oil

1 small onion, diced

250g lamb mince

1 tbs cumin

1 tbs paprika

1/2 tsp salt

1/2 tsp cracked pepper

4 slices, fresh Mozzarella

4 slices red capsicum

4 zucchini ribbons

1/4 cup (40g) pitted Kalamata olives

1/2 cup (65g) fetta cheese, crumbled

Basil leaves, to garnish

METHOD

STEP 1 Preheat oven to 180°C

STEP 2 Place pizza base onto oven tray, spread with tomato paste and set aside

STEP 3 Place a medium saucepan over a medium heat and pour in olive oil. Heat for 30 seconds, add onions and sauté for 3-4 minutes or until translucent

STEP 4 Add lamb mince to the pan and increase heat to high. Cook for 5 minutes or until browned. Reduce heat to medium and season with cumin, paprika, salt and cracked pepper. Cook for a further 2 minutes and set aside

STEP 4 Top pizza base with mozzarella, mince, capsicum, zucchini, Kalamata olives and fetta. Bake for 10-15 minutes or until crust is golden

STEP 4 Top with basil. Serve immediately