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33 Recipes >>>
Pressed Sandwiches and Arranged Dishes



Quilt

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Everybody loves the comfort of a warm sandwich toast. The heated filling from a warm sandwich is simply charming. It takes a few simple steps, some simple ingredients and a Quilt Press Sandwich maker to make a mouth-watering sandwich toast.

This recipe book will show you how to make 33 delicious crispy-crust sandwich toasts – in both triangular and square shapes. You will realize how easy it is to make a tasty and toasty sandwich!

Everyday is a good day for making a sandwich!

Prior to operating the machine, please read the attached instructions to obtain detailed instruction on using and operating the machine.

料理を始める前に、レコルト プレスサンドメーカー キルトの詳しい使い方や注意点について製品に付属の取扱説明書を必ずお読みください。



CONTENTS

✦ Basic sandwich recipes 基本のホットサンド	P4
✦ Triangular and square sandwiches 三角と四角のツイズネットサンド	P6
✦ Signature Sandwiches 王道のホットサンド	
01 Ham + cheese	P8
02 Tuna + cucumber	P9
03 Tomato + Mozzarella cheese + bay leaf	P9
✦ Egg-flavoured Sandwiches たまごのホットサンド	
04 Omelet	P10
05 Sunny side fried egg	P10
06 Boiled egg + potato salad	P11
07 Egg salad	P11
✦ Satiating Tasty Sandwiches ボリューム満点のホットサンド	
08 Grilled pork + spring onion shreds	P12
09 Fried pork chop	P12
10 Meat skewer + chopped spring onion	P13
11 Burger meat + Cheddar cheese	P13
✦ Appetizing Sandwiches おつまみホットサンド	
12 Shrimp + avocado	P14
13 Coconut curry sauce + corn + green pea	P14
14 Camembert cheese + alfalfa sprouts	P15
15 Carrot salad	P15

✦ Sandwich Dessert 甘いホットサンド	
16 Peanut butter + banana	P16
17 Marshmallow + chocolate	P16
18 Mango + Mascarpone cheese	P17
19 Red bean paste + butter + strawberry	P17
✦ Triangular and Square Sandwiches 三角と四角のツイズネットサンド	
20 × 21 Spaghetti + scrambled egg with assorted vegetables	P18
22 × 23 Pumpkin + cold slaw	P19
24 × 25 Seaweed & dried grunion + kimchi & cheese	P19
✦ Creative Sandwiches アレンジメニュー	
26 Caramel bread	P20
27 Fried bean curd	P22
28 Zucchini + fish-flavored sausage	P23
29 Salmon and Cheese + English muffin	P24
30 Garlic bread	P25
31 Blue cheese & honey + walnut	P26
32 French baguette toast	P27
33 Raspberry + blueberry & Danish bread	P28

* Additional notes * 注意事項

- The thickness of the sliced bread used in the recipes should be about 20cm. If other thickness of bread is used, it will be mentioned in the individual recipe.
- Salted butter is used in the recipes. Please apply butter on the side where the ingredients are placed.
- The toasting time is between 2.5-3 minutes. If other toasting times are required, it will be mentioned in the individual recipe. You can adjust the toasting time to suit your personal preference.



Basic sandwich-making steps

基本のホットサンドのつくり方



1

Place the machine on a flat surface, with the upper and lower lids closed completely.



2

Plug in the power plug and start pre-heating.



3

Lift the upper lid and place slice of bread onto the lower heating plate and add some ingredients and cover with another slice of bread. (Before placing the bread in the machine, you can apply a thin layer of butter on the upper and lower heating plate as per your preference.)



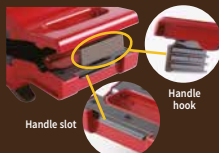
4

Hold the top bread slice and gently close the upper lid.



5

Close and lock the upper and lower handles (adjust the tong position as per bread thickness) If the bread is too big or in irregular shape, its sides may protrude a bit.



Handle slot

Handle hook



6

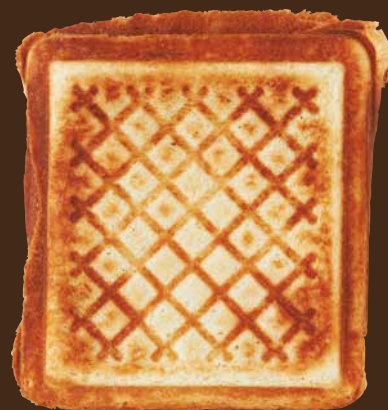
After toasting, open the upper lid and take out the sandwich with a tong. (Please do not use metallic tong)

The heating plate is of high temperature, and please do not touch with hand directly. Please use the handle while opening and closing the upper and lower machine lids to avoid scalding.

プレートは非常に高温になります。素手で触れないようご注意ください。カバーの開閉は、必ずハンドルを持って行いましょう。

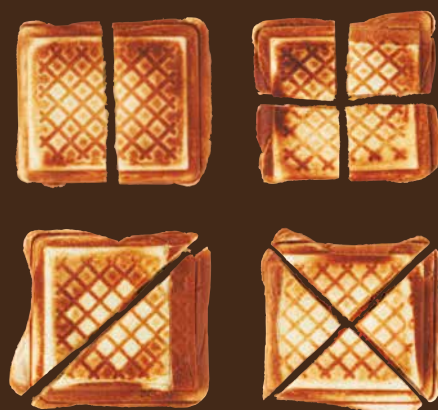
Bread with thickness of 2cm is more delicious for toast. Let's toast an individualized flavorful sandwich.

6枚切り(約2cmの厚さ)の食パンを使うと、よりおいしく焼き上がります。挟む具材や焼き上がりの好みで、好きなパンを選びましょう。



After toasting, you can cut it into preferred shapes and sizes to be served!

焼き上がった後、そのままパックと食べたり、好きな形や大きさに切って召し上がれ!



▶▶▶ P8~P17~

Making triangular and square sandwiches

三角と四角のツインズホットサンドの作り方



As picture shown, put ingredients on a half of the bread and fold.



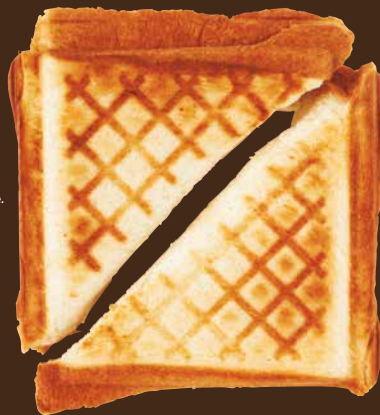
After pre-heating the machine, place the sandwich wrapped with ingredients on the heating plate of the machine and press it with a heat-resistant knife or spoon and slowly close the lid of the machine.



After toasting, open the lid and take out the sandwich with a tong. (Please do not use metallic tongs)



Complete!



As picture shown, put ingredients on a half of the bread and fold.



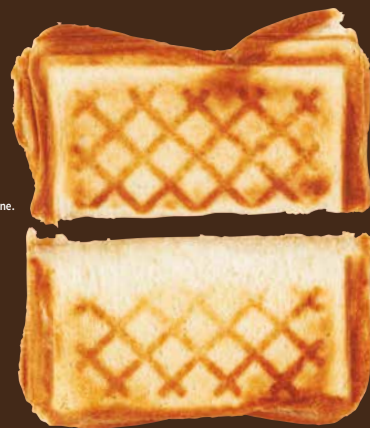
After machine pre-heating, place the sandwich wrapped with ingredients on the heating plate of the machine and press it with a heat-resistant knife or spoon and slowly close the lid of the machine.



After toasting, open the lid and take out the sandwich with a tong. (Please do not use metallic tongs)



Complete!



Based on personal preferences, varied ingredients can be added to make sandwich with two different tastes at one go. ♪

食パンの“せ方”を変えれば、2種類のホットサンドが同時に焼き上がります。切らずにそのままバクッと食べられるから、いろいろな組み合わせが楽しめます♪



The heating plate is of high temperature, and please do not touch with hand directly. Please use the handle while opening and closing the upper and lower machine lids to avoid scalding.

プレートは非常に高温になります。素手で触れないようご注意ください。カバーの開閉は、必ずハンドルを持って行いましょう。

▶▶▶ P18~P19へ



Cheese

Sliced ham

01

Ham + Cheese ハム + チーズ

Sandwich with fragrant and creamy cheese ♪

Ingredient

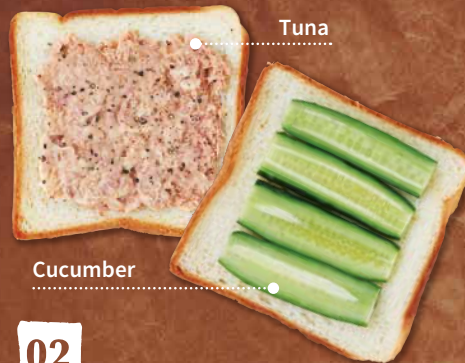
Bread	2 pcs
Butter	Moderate amount
Ham	2 pcs
Cheese	1 pc

Process

- 1 Spread butter on the outer sides of the 2 slices of bread.
- 2 As shown in the picture, put the ham and cheese onto the slice of bread.
- 3 Place the bread onto the heating plate, cover the lid and toast.

Toast a delicious sandwich.
Simple but delicious food!
Come on and toast
a crisp yummy sandwich ♪

好きな具材はさんで焼くだけ。
シンプルなのに、とびっきりおいしい！
耳までカリッと焼いて召し上がれ♪



Tuna

Cucumber

02

Tuna + Cucumber ツナマヨ + きゅうり

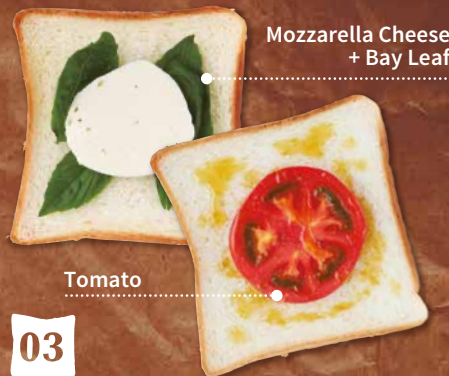
Golden sandwich combinations, tasty, refreshing and nutritious

Ingredient

Bread	2 pcs
Butter	Moderate amount
Tuna (canned)	1 (75g)
Cucumber	1/3 pc
Mayonnaise	1 tea spoon
Rough black pepper powder	Small amount

Process

- 1 Spread butter on the outer sides of the two slices of bread.
- 2 Exclude the sauce and oil of tuna can, and mix evenly with Mayonnaise.
- 3 Spread the mixture in Step 2 on bread, and sprinkle rough black pepper and add cucumber.
- 4 Place the bread onto the heating plate, cover the lid and toast.



Mozzarella Cheese + Bay Leaf

Tomato

03

Tomato + Mozzarella Cheese + Bay Leaf トマト + モッツァレラ + バジル

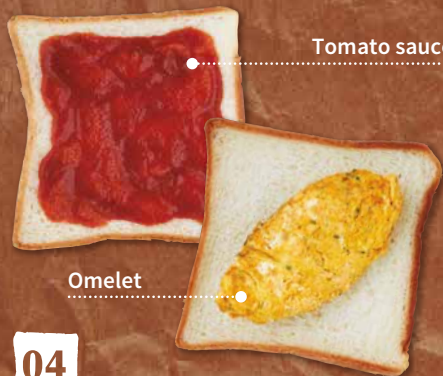
Colorful! Italian style sandwich

Ingredient

Bread	2 pcs
Butter	Moderate amount
Tuna (canned)	1 (75g)
Tomato (sliced)	1 pc
Mozzarella cheese (slices)	1 pc
Bay leaf	3-4 leaves
Olive oil	Moderate amount
Salt	Small amount

Process

- 1 Spread butter on the outer sides of the two slices of bread.
- 2 As picture shown, put the bay leaves, Mozzarella cheese and tomato on the bread and sprinkle salt and olive oil.
- 3 Place the bread onto the heating plate, cover the lid and toast.



Tomato sauce

Omelet

04

Omelet オムレツ

The wrapped omelet keeps its flavor

Ingredient

Bread	—	2 pcs
Butter	—	Moderate amount
[Fried egg]	—	1 (75g)
Egg	—	1 pc
Vanilla salt	—	Small amount
Butter	—	1 tea spoon
Tomato sauce	—	Moderate amount

Process

- 1 Fry the egg; Smash the egg into a bowl, stir and add vanilla salt. Put butter into a hot frying pan, then pour the liquid egg to make an omelet.
- 2 Spread butter on the outer surfaces of the 1 bread slices.
- 3 Spread tomato sauce onto the other bread slice.
- 4 Make a fried egg sandwich by placing bread onto the heating plate, cover the lid and toast.



Coleslaw

Sunny side fried egg

05

Sunny Side Fried Egg 目玉焼き

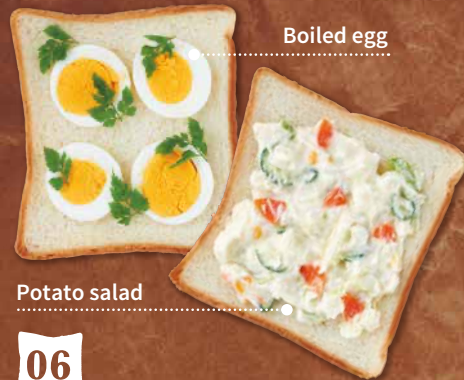
Sunny side up ♪ is recommended to match fresh-tasting coleslaw for excellent flavors!

Ingredient

Bread	—	2 pcs
Butter	—	Moderate amount
Sunny side fried egg	—	1 pc
Coleslaw	—	Moderate amount
Worcestershire sauce	—	Moderate amount

Process

- 1 Spread the outer sides of the 2 bread slices with butter.
- 2 As picture shown, put the coleslaw and sunny side fried egg on the bread, and sprinkle the egg with Worcestershire sauce.
- 3 Place the bread onto the heating plate, cover the lid and toast.



Boiled egg

Potato salad

06

Boiled Egg + Potato Salad

ゆで卵 + ポテトサラダ

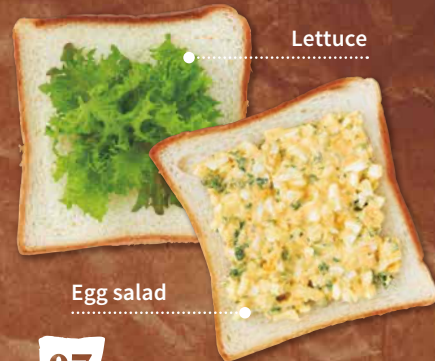
It is a good choice to make a sandwich with leftover potato salad ♪

Ingredient

Bread	—	2 pcs
Butter	—	Moderate amount
Potato salad	—	Moderate amount
Boiled egg	—	1/2 pc
Celery leaves	—	5-6 leaves

Process

- 1 Spread the outer sides of the 2 bread slices with butter.
- 2 As picture shown, put the potato salad, sliced boiled egg and celery leaves on the bread.
- 3 Place the bread onto the heating plate, cover the lid and toast.



Lettuce

Egg salad

07

Egg Salad たまごサラダ

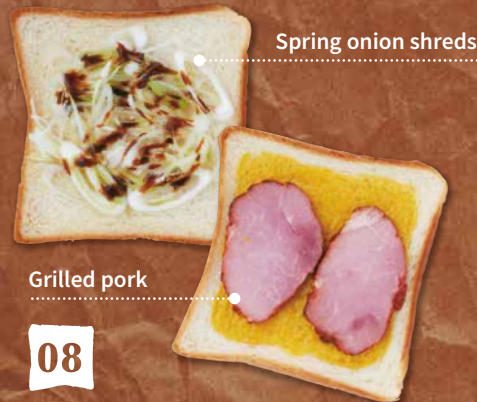
Do not over-mince the egg, the taste will be better!

Ingredient

Bread	—	2 pcs
Butter	—	Moderate amount
[Egg salad]	—	1 (75g)
Boiled egg	—	1 pc
Mayonnaise	—	1 big spoon
Parsley	—	Small amount
Lettuce	—	Moderate amount

Process

- 1 Make the egg salad first. Mince the boiled egg and parsley and mix with Mayonnaise.
- 2 Spread butter on the outer surfaces of the two bread slices.
- 3 As picture shown, put the lettuce and egg salad on the bread.
- 4 Place the bread onto the heating plate, cover the lid and toast.



Spring onion shreds

Grilled pork

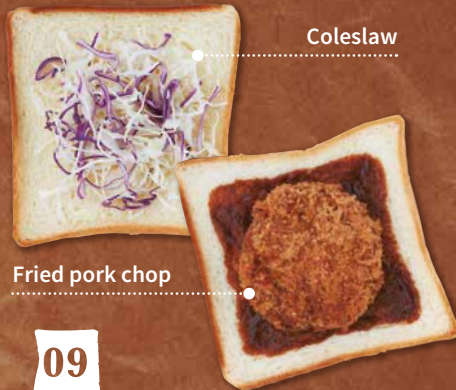
08

Grilled Pork + Spring Onion Shreds 焼豚 + 長ねぎ

Use lots of spring onion shreds! Addictive tastes ♪

Ingredient	
Bread	— 2 pcs
Butter	— Moderate amount
Grilled pork	— 2 pcs
Spring onion	— 1/4 pc
Grilled pork	— Small amount
Mustard	— Moderate amount

Process	
1	Put spring onion shreds sprinkled with char siu sauce and butter on the inner and outer side of one bread slice respectively.
2	Spread mustard on the other bread slice, and lay the grilled pork on top.
3	Place the bread onto the heating plate, cover the lid and toast.



Coleslaw

Fried pork chop

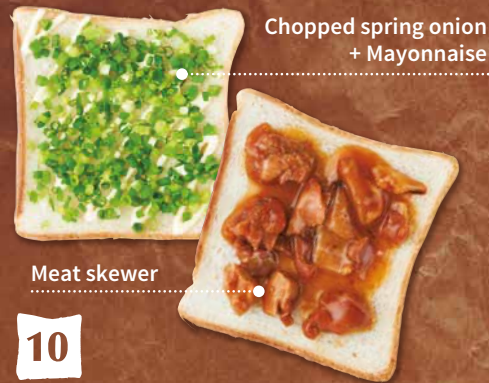
09

Fried Pork Chop メンチカツ

Pair with fresh-tasting coleslaw, this makes this recipe a very flavor-able one!

Ingredient	
Bread	— 2 pcs
Butter	— Moderate amount
Fried pork chop	— 1 pc
Coleslaw	— Moderate amount
Sauce	— Moderate amount

Process	
1	Apply butter and lay coleslaw on the outer and inner sides of one bread slice respectively.
2	Spread sauce on the other slice and place the fried pork chop.
3	Place the bread onto the heating plate, cover the lid and toast.



Chopped spring onion + Mayonnaise

Meat skewer

10

Meat Skewer + Chopped Spring Onion 焼き鳥 + 青ねぎ

Handy canned cuisine at any time, Teriyaki flavor is introduced ♪

Ingredient	
Bread	— 2 pcs
Butter	— Moderate amount
Meat skewer (canned)	— 1 (85g)
Chopped spring onion	— 1 pc (5g)
Mayonnaise	— Moderate amount

Process	
1	Spread the outer sides of the 2 bread slices with butter.
2	Lay meat skewers on the 2 bread slices, decorate with chopped spring onion, sprinkle Mayonnaise.
3	Place the bread onto the heating plate, cover the lid and toast.



Onion + carrot shreds

Burger meat + Cheddar cheese

11

Burger meat + Cheddar Cheese

ハンバーグ + チェダーチーズ

A burger meat sandwich is made!

Ingredient	
Bread	— 2 pcs
Butter	— Moderate amount
Burger meat	— 1 pc
Burger meat sauce	— Moderate amount
Cheddar cheese	— 1 pc
Purple onion	— Moderate amount
Carrot!	— Moderate amount

Process	
1	Spread butter and lay sliced purple onion and carrot on the inner and outer side of one bread slice respectively.
2	Put burger meat sauce, Cheddar cheese and burger meat on the other bread slice.
3	Place the bread onto the heating plate, cover the lid and toast.



Tartar sauce

Shrimp + Avocado

12

Shrimp + Avocado えび + アボカド

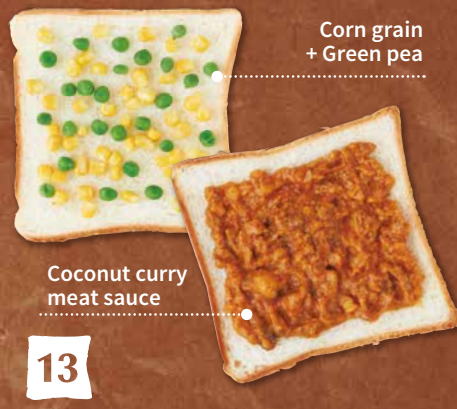
Sweet and fresh shrimp combined with creamy avocado ♥

Ingredient

Bread	—	2 pcs
Butter	—	Moderate amount
Grilled pork	—	2 pcs
Spring onion	—	1/4 pc
Char siu sauce	—	Small amount
Mustard	—	Moderate amount

Process

- Put spring onion shreds sprinkled with char siu sauce and butter on the inner and outer side of one bread slice respectively.
- Spread mustard on the other bread slice, and lay the grilled pork on top.
- Place the bread onto the heating plate, cover the lid and toast.



Corn grain + Green pea

Coconut curry meat sauce

13

Coconut Curry Meat Sauce + Corn + Green Pea

キーマカレー + コーン + グリンピース

A non-fried healthy curry sandwich

Ingredient

Bread	—	2 pcs
Butter	—	Moderate amount
Coconut curry meat sauce	—	2 big spoons
Corn grain	—	Totaling
Green pea	—	1 big spoon

Process

- Spread butter on the outer side of 1 bread slice.
- Place coconut curry meat sauce on the other bread slice, add some corn grains and green peas.
- Place the bread onto the heating plate, cover the lid and toast.



Alfafa sprouts

Camembert cheese + black pepper

14

Camembert Cheese + Alfafa Sprouts

カマンベールチーズ + スプラウト

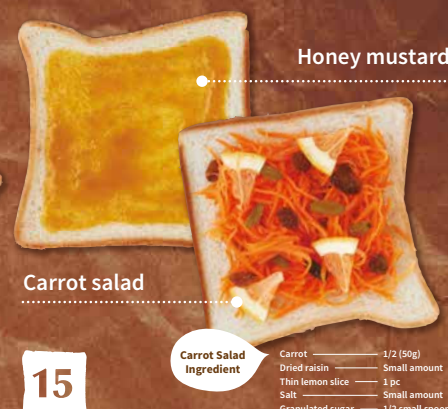
Come on and toast a hot Camembert cheese sandwich!

Ingredient

Bread	—	2 pcs
Butter	—	Moderate amount
Camembert cheese	—	40g
Rough black pepper powder	—	Small amount
Alfafa sprouts	—	Moderate amount

Process

- Spread the outer sides of the 2 bread slices with butter.
- Top the Camembert cheese on 1 slice with alfafa sprouts and rough black pepper powder.
- Place the bread onto the heating plate, cover the lid and toast.



Honey mustard

Carrot salad

15

Carrot salad

にんじんサラダ

A regular salad dish ♪

Ingredient

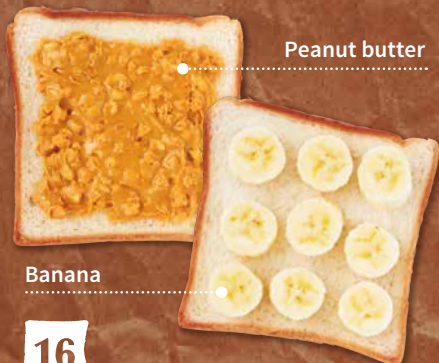
Bread	—	2 pcs
Butter	—	Moderate amount
Carrot salad [Honey mustard]	—	Moderate amount
Honey	—	1 small spoon
Mustard	—	1 small spoon

Carrot Salad Ingredient

Carrot	—	1/2 (50g)
Dried raisin	—	Small amount
Thin lemon slice	—	1 pc
Salt	—	Small amount
Granulated sugar	—	1/2 small spoon
Honey	—	1/2 small spoon
Vinegar	—	2 small spoons

Process

- Prepare the carrot salad. Sprinkle salt on the carrot, put still for about 5 minutes, drain the water and add other salad ingredients into the bowl for thorough and even mixing.
- Spread the outer sides of one bread slice with butter.
- Apply honey mustard on the other bread slice and place the carrot salad on the top.
- Place the bread onto the heating plate, cover the lid and toast.



Peanut butter

Banana

16

Peanut Butter + Banana

ピーナッツバター + バナナ

Vitamin packed sandwich!

Ingredient

Bread	—	2 pcs
Butter	—	Moderate amount
Peanut butter	—	2 big spoons
Banana	—	1/2 pc

Process

- 1 Spread the butter and peanut butter on the outer and inner sides of one bread slice respectively.
- 2 Place banana slices onto the other bread slice.
- 3 Place the bread onto the heating plate, cover the lid and toast.



Marshmallow

Chocolate

17

Marshmallow + Chocolate

マシュマロ + チョコ

The melted marshmallow plus chocolate fill the atmosphere with sweetness ☆

Ingredient

Bread	—	2 pcs
Butter	—	Moderate amount
Chocolate cube	—	40g
Marshmallow	—	Small amount

Process

- 1 Spread the 2 bread slices with butter.
- 2 Place chocolate and marshmallow on the bread.
- 3 Place the bread onto the heating plate, cover the lid and toast.



Mascarpone cheese

Mango + mint

18

Mango + Mascarpone Cheese

マンゴー + マスカルポーネ

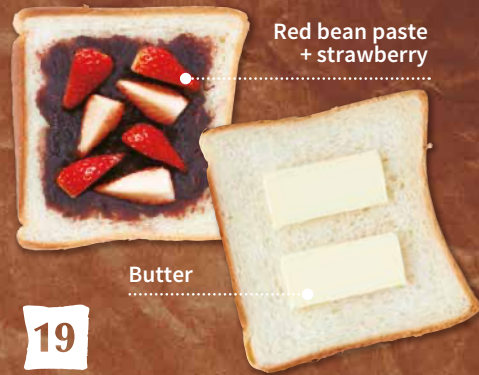
Sweet mango, thick cheese plus fresh-tasting mint

Ingredient

Bread	—	2 pcs
Butter	—	Moderate amount
Mango	—	40g
Mascarpone cheese	—	1 big spoon
Mint leave	—	5-6 leaves

Process

- 1 Spread Mascarpone cheese and butter on the inner and outer side of one slice of cheese respectively.
- 2 Place mango cubes and mint leaves onto the other bread slice.
- 3 Place the bread onto the heating plate, cover the lid and toast.



Red bean paste + strawberry

Butter

19

Red Bean Paste + Butter + Strawberry

あんこ + バター + いちご

Dense red bean paste topped with fragrant strawberry creates a popular sandwich dessert ☆

Ingredient

Bread	—	2 pcs
Butter	—	Moderate amount
Red bean paste	—	50g
Butter	—	20g
Strawberry	—	2 pcs

Process

- 1 Spread red bean paste and butter on the inner and outer side of one bread slice respectively.
- 2 Place butter blocks and strawberry cut into four parts onto the other bread slice.
- 3 Place the bread onto the heating plate, cover the lid and toast.

**Toast with
2 ingredients =
Dual-ingredient
sandwich!** ♪

For the toasting method,
please refer to Page 6-7

ふたつの具材を
同時に焼こう♪
ツインズホットサンド



Spaghetti

Scrambled egg with
assorted vegetables



20 × **21**

Remembering the tastes
from childhood

Ingredient

Bread — 2 pcs
Butter — Moderate amount

Spaghetti — Moderate amount

[Scrambled egg with
assorted vegetables]

Egg — 1 pc
Salt and
pepper — Small amount
Assorted
vegetables — 2 big spoons
Olive oil — 1 big spoons

**Spaghetti x
Scrambled Egg
with Assorted
Vegetables**

ナポリタン × ス克蘭ブルエッグ

Process

- 1 Firstly make the scrambled egg with assorted vegetables. Smash the egg into a bowl, add and mix with salt, pepper and assorted vegetables.
- 2 Pour the olive oil into the frying pan, add the mixture prepared in Step 1, stir fry until done.
- 3 Spread butter on the outer surfaces of the two bread slices.
- 4 Place the spaghetti onto the corner of one bread slice.
- 5 Place the scrambled egg with assorted vegetables onto one corner of the other bread slice.
- 6 Fold the bread slices prepared in the Step 4 & 5 into triangles, put them onto the heating plate, cover the lid and toast.



Pumpkin salad

Coleslaw

Seaweed & Cried grunion

Kimchi + Cheese

22 × **23**

Pumpkin salad + Coleslaw

かぼちゃサラダ × コールスロー

Raisin bread with pumpkin salad makes fantastic flavors ♪

Ingredient

Raisin bread — 1 pc
Bread — 1 pc
Butter — Moderate amount

Pumpkin salad — 2 big spoons
Coleslaw — 2 big spoons

Process

- 1 Spread the outer sides of the two bread slices with butter.
- 2 Place pumpkin salad onto the corner of one slice of raisin bread.
- 3 Place the coleslaw onto one corner of the other bread slice.
- 4 Fold the bread slices prepared in Step 2 & 3 into triangles, put them onto the heating plate, cover the lid and toast.

24 × **25**

**Seaweed & Dried Grunion
x Kimchi & Cheese**

海苔ちりめん × キムチチーズ

Perfect combination of 2 familiar tastes ☆

Ingredient

Bread — 1 pc
Butter — Moderate amount

Kimchi — 2 big spoons

Cheese — 2 pcs
Grunion — 1 big spoons
Seaweed — 1 pc

Process

- 1 Spread the outer sides of the 2 bread slices with butter.
- 2 Spread the cheese and seaweed onto one bread slice, then place the grunion on the top, occupying a half of the slice.
- 3 Place the kimchi on the other bread slice, and kimchi on one half of the slice.
- 4 Fold the bread slices prepared in Step 2 & 3 into rectangles, put both onto the heating plate, cover the lid and toast.

Delightful Innovative Sandwich !

To enjoy the art of cooking, we would like to share some delightful sandwich recipes.

For example, we can toast decorative pattern on the surfaces of tasty thick slices of bread. We can also toast thick slices of French baguette, garlic bread, English muffin or Danish bread.

Toast vegetables and sausages with a little sauce to get side dishes for quick meals! ♪

26

Caramel Bread

After cooling down, the sandwich with golden Quilt design pattern is crisp and delectable ☆

Ingredient

Thick bread slice	—	1 pc
Granulated sugar	—	2 small spoons
Melted butter	—	1 big spoon
Pumpkin salad	—	2 big spoons
Coleslaw	—	2 big spoons

Process

- 1 Apply butter on both sides of the bread.
- 2 Sprinkle a half of the granulated sugar on the lower heating plate.
- 3 Sprinkle the remaining sugar on the bread, place the bread onto the heating plate and cover the lid and toast for 4-5 minutes.



The granulated sugar on the heating plate and bread surface will melt and form caramel covering on the surface



Caramel Bread

Fried Bean Curd + Spring Onion

揚げ豆皮 + 春ねぎ



27

Fried Bean Curd

揚げ豆皮

「Niigata・Popular」
Full and crisp!

Ingredient

Fried bean curd	—	1/2 pc
Spring onion	—	4-5 branches (20g)
Ginger	—	Moderate amount
Soy sauce	—	Moderate amount

Process

- 1 Spread the fried bean curd like a pocket, stuffed with chopped spring onion.
- 2 Place the fried bean curd onto the heating plate and cover the lid and toast for about 3-4 minutes.
- 3 Cut the toast bean curd per proper sizes, and dress with ginger or soy sauce.

28

Zucchini + Fish-Flavored Sausage

ズッキーニ & 魚肉ソーセージ

The adorable eye-shaped dish can be prepared to enrich the lunch

Ingredient

Zucchini (green and yellow ones)	—	4cm long
Fish-flavored sausage	—	8cm long

Process

- 1 Cut the zucchini and fish-flavored sausage into 2cm per section.
- 2 Place them onto the heating plate and cover the lid, till toasted into adorable round-eye shape.

Yummy side dish for lunch
お弁当のおかずにと



Zucchini + Fish-Flavored Sausage

ズッキーニ & 魚肉ソーセージ





English Muffin Salmon + Cream Cheese

サーモン&チーズ + イングリッシュマフィン

29

Salmon & Cheese + English Muffin

サーモン&チーズ +
イングリッシュマフィン

The surface of the muffin will be printed
with perfect Quilt design pattern

Ingredient

English muffin	1 pc
Smoked salmon	10g
Cream cheese	2 big spoons
Fennel	Small amount
Tamarind	Small amount

Process

- 1 Crossly cut the English muffin into halves.
- 2 Apply the cream cheese onto the muffin slices,
and put the smoked salmon, fennel and tamarind
in between.
- 3 Place the muffin sandwich onto the heating plate
and cover the lid and toast.

30

Garlic Baguette

ガーリックトースト

Garlic flavor that arouses
your appetite. ♪

Ingredient

French baguette (3cm thick)	2 pcs
Melted butter	1/2 big spoon
Garlic (minced)	1/4 small spoon
Parsley	Small amount

Process

- 1 Mix the minced garlic with
melted butter evenly.
- 2 Apply the garlic butter prepared
in Step 1 onto the baguette and
sprinkle parsley.
- 3 Place the baguette onto the heating plate,
cover the lid and toast for about 2-2.5 minutes.



Garlic Baguette

ガーリックトースト





Blue Cheese, Honey, Fig + Walnut

ブルーチーズ&はちみつ + カンパーニュ

31

ブルーチーズ&
はちみつ
+ カンパーニュ

Blue Cheese & Honey + Walnut

Blue cheese & honey
sandwich with distinctive
tastes catering to adults

Ingredient

Whole-wheat bread (about 2cm thick)	— 2 pcs
Blue cheese	— 10g
Dried fig	— 2 pcs
Walnut	— Moderate amount
Honey	— Moderate amount

Process

- 1 Apply honey onto the surfaces of the 2 bread slices.
- 2 Put the blue cheese, dried figs, walnuts in between the 2 bread slices
- 3 Place the bread onto the heating plate, cover the lid and toast.



French Baguette Toast フレンチトースト

32

フレンチ
トースト

French Baguette toast

With its fascinating Quilt design
pattern, it is the signature
delight of the coffee cafe ♪

Ingredient

French baguette (3cm thick)	— 2 pcs
[Liquid egg]	
Egg	— 1 pc
Milk	— 10ml
Granulated sugar	— 1 big spoon
Melted butter	— 1 big spoon

Process

- 1 Crumble the egg into the bowl, mix the ingredients with the [liquid egg] evenly.
- 2 Immerse the baguette in the mixed liquid egg prepared in the first step, 1 minute for the front and back sides respectively.
- 3 Place the treated baguette onto the heating plate of the machine and cover the lid, toast for about 2-2.5 minutes.

33

ベリー&デニッシュ

Raspberry + Blueberry & Danish Bread

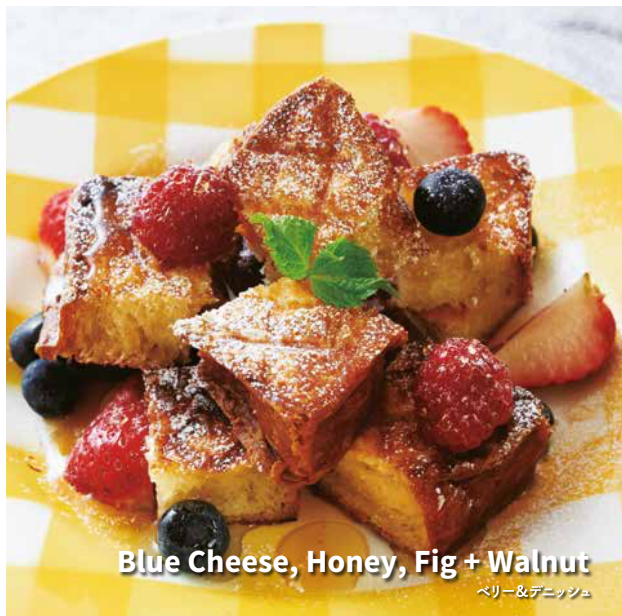
Crisp and tasty Danish bread
Raspberry + Blueberry as an
embellishment that excite all

Ingredient

Danish bread (about 3cm thick) — 1-2 pcs
Raspberry + Blueberry — Moderate
amount
Sugar powder — Small amount
Honey — Small amount

Process

- 1 Cut the Danish bread into the size of a bite.
- 2 Put the Danish bread onto the heating plate,
close the upper lid and toast for around
60 to 90 seconds.
- 3 Place the toasted bread on the plate,
sprinkle the sugar powder and honey.



Blue Cheese, Honey, Fig + Walnut

ベリー&デニッシュ

Quilt

PRESS SAND MAKER

33 recipes >>>

Pressed Sandwiches and Arranged Dishes

Translated and publicized by
Yiende Trading (Shanghai) Co., Ltd.
Room 530, Yuandong Building, No. 1101 Pudong South Road,
Pudong New District, Shanghai.
Tel.: 021-38830326

■ 关于本食谱

- * The recipe book gives an introduction to prepare sandwiches with Press sandwich maker Quilt;
- * As the local food ingredients vary, please adjust the food ingredients and operation time according to the recipe book and personal taste.
- * When using the Press Sandwich Maker Quilt, watch out for the extreme high temperature of the machine body, upper and lower heating plates and the hot food ingredients.

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