

Quick Serve function: Hot Snacks in next to no time

MIWE



Conjure up crispy, hot snacks in next to no time with the Quick Serve function of the MIWE gusto:snack, an oven that doesn't just master traditional baked goods but is also ideal for preparing meat dishes effortlessly and steam cooking vegetables or eggs.

All you need is a mains water connection, a standard plug socket and, of course, a MIWE gusto:snack.

Here's how it works:

Slide in the grill plate, select Quick Serve (program 1 as standard) and the oven starts heating up straight away.

Once the MIWE gusto:snack is ready to bake, place the prepared snack on the hot grill plate and start Quick Serve. You can of course cook a range of snacks at the same time.

After no more than three minutes, take out the fresh, crispy baked snack.

Just remember the following:

- ▶ Always preheat the grill plate along with the oven to ensure strong radiant heat from underneath.
- ▶ Quick Serve is set to 2 min and 30 s as standard. Baking times may vary though depending on the snack.

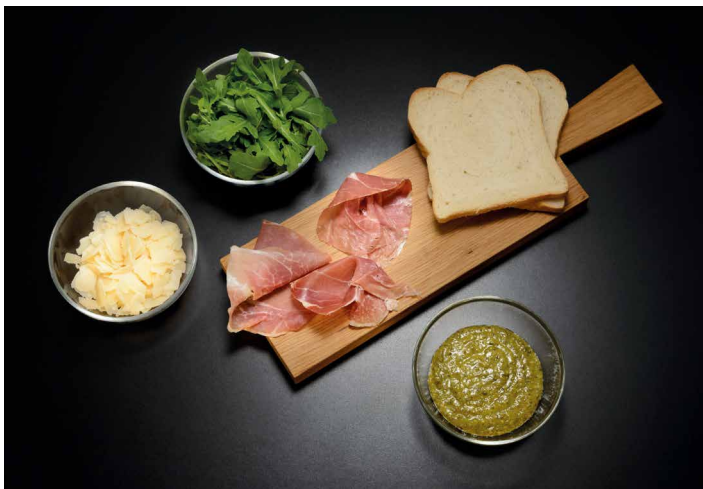
You'll find some delicious snack ideas and the corresponding cooking times on our recipe cards but feel free to experiment with your own creations!

Grilled Sandwich

Q 1:45



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Ingredients:

- 2 slices of white bread or toast bread
- 20 g green pesto
- 20 g arugula
- 50 g shaved Parmesan
- 3 thin slices of dry-cured ham (e.g. Parma ham)

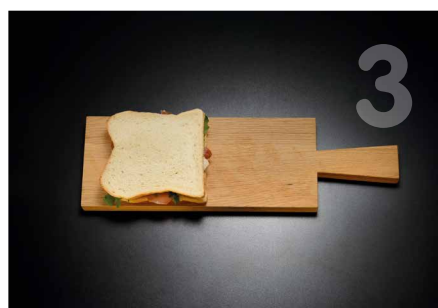


Directions:

Spread the pesto over the two slices of bread.



Put the arugula, Parmesan and ham on one of the slices.



Put the other slice of bread on top and heat up for 1 min and 45 s using the Quick Serve function.

Crispy ham and cheese sandwich

 2:00



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Ingredients:

- 2 slices of white bread
- 25 g cream cheese
- 2 slices of Alpine cheese
- 2 slices of Tyrolean Speck or Black Forest ham

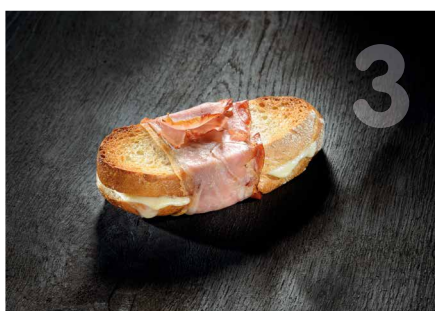


Directions:

Spread the cream cheese over the slices of bread.



Layer one slice of bread with the Alpine cheese and put the other slice on top.



Wrap the Tyrolean Speck / ham around the sandwich and heat up the snack for 2 min using the Quick Serve function.

Crispy rye bread sandwich

Q 2:30



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Ingredients:

- 2 slices of rye bread
- 30 g hummus
- 1 slice of Emmental
- 80 g grilled vegetables (zucchini, pepper, eggplant)



Directions:

Spread the hummus over the two slices of rye bread.



Put the grilled vegetables and Emmental on one of the slices.



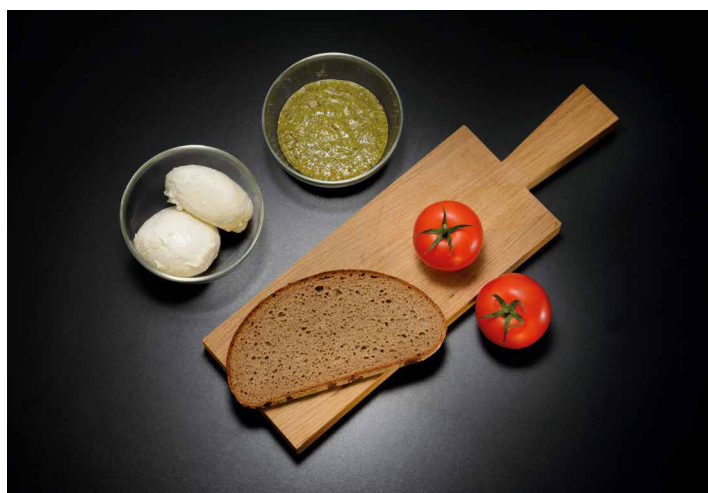
Put the other slice of bread on top and heat up for 2 min and 30 s using the Quick Serve function.

Grilled tomato and mozzarella bread

Q 2:30



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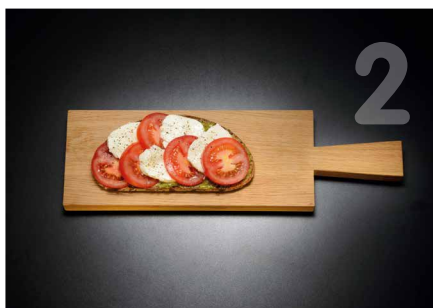
Ingredients:

1 slice of rye bread
20 g green pesto
1 tomato
100 g mozzarella



Directions:

Spread the pesto over the bread.



Place a slice of tomato on the bread, then a slice of mozzarella and continue until covered.



Heat up the snack for 2 min and 30 s using the Quick Serve function.

Ham & cheese melt

Q 2:30



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Ingredients:

- 1 rustic baguette / long bread roll
- 25 g butter
- 1 slice of raclette cheese
- 2 slices of cooked ham



Directions:

Cut the baguette or bread roll in half lengthways but not all the way.



Open up the baguette / bread roll and spread some butter on.



Place the ham and cheese on the bottom half. Leave it open and heat it up for 2 min and 30 s using the Quick Serve function.

Alsace-style walnut bread

Q 3:00

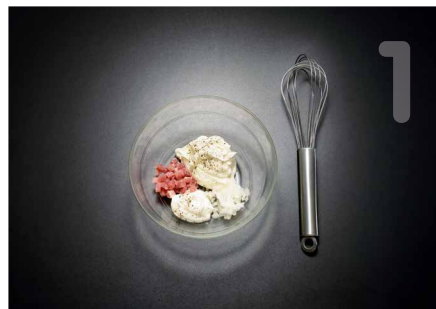


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Ingredients:

1 slice of walnut bread
10 g quark / low-fat curd cheese
30 g crème fraîche
30 g cubed bacon
20 g diced onion
Salt, pepper

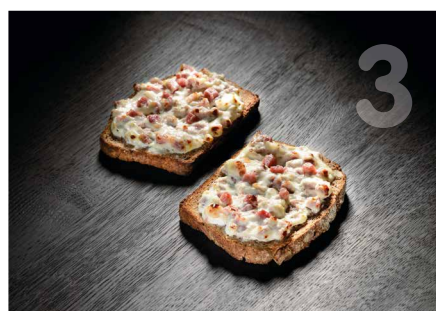


Directions:

Mix the quark, crème fraîche, bacon and onion together and season with salt and pepper.



Spread it over the bread.



Heat up the snack for 3 min using the Quick Serve function.