

Recipe booklet



livington

COPPERLINE
FLIPWICH



Ingredients

- 120g of lean minced meat
- Filling according to choice, for example, diced cheese, pickled gherkins or onion.



Stuffed Rissoles

Form the mince meat into a ball and press it flat. Put the diced cheese into the middle and beat the edge, again forming a ball and press it flat once more. Place it in the preheated Livingston Copperline Flipwich, close, seal the lid with the Easy Clip clasp and grill each side for 2 to 3 minutes, until your desired cooked state is reached.



Hot dogs

Place up to 6 hot dogs in the Livingston Copperline Flipwich, close and gently grill both sides for two to three minutes each until the hot dogs are heated and showing nice grill marks.

Ingredients

- Any 2 slices of bread, each buttered as desired
- 1 egg, beaten
- 4 spoonfuls of grated cheese
- 1 spoonful of chopped bacon or small shreds of bacon



Breakfast-Sandwich

Place the bread slice on the Livingston Copperline Flipwich and put the cheese on top, then slowly pour the egg over the cheese and lay the bacon shreds and the second bread slice on top. Close the Livingston Copperline Flipwich's lid and grill each side for two minutes or a similar amount of time until the bread is toasted and the cheese melted.



Ingredients

- 1 halved bagel with some of its inside removed, so that a pocket is formed.
- Filling according to choice: tuna fish salad, chicken, hard cheese, fine apple slices, cream cheese, ham, tomato slices etc.

Bagel-Sandwich

Fill the bagel with your desired filling. Place the bagel-sandwich in the Livingston Copperline Flipwich and close the lid. Grill each side for two to three minutes until your desired cooked state is reached.

Side note: If the sandwich is too thick, the lid should not be closed. Use caution when turning.

Ingredients

- 1 pita bread, cut into squares so that it fits into the Livingston Copperline Flipwich

- Pizza sauce
- Grated mozzarella
- Pizza topping as required (for example, salami, crispy bacon, vegetables etc.)



Pita-Pizza

Carefully slice the pita bread, but do not cut right through it. Open it up and spread pizza sauce inside it. Fill with your pizza topping and mozzarella. Place in the Livingston Copperline Flipwich. Close, but do not seal the lid with the Easy Clip clasp. Grill each side for 2 minutes, turning over carefully.



Ingredients

- 2 Slices of bread
- Cream cheese
- Slivers of strawberry or jam
- 1 egg, whipped in milk

French Toast Sandwich

Spread the cream cheese on the bread and garnish the other side with the strawberries or coat with jam. Close the sandwich, dip it in the egg milk, coat both sides and place it in the Livingston Copperline Flipwich. Seal the lid and grill each side for two minutes until the sandwich is nicely browned.

Ingredients

- 2 slices of white bread, lightly coated with olive oil.
- Your desired panini filling – sausage, cheese, mozzarella, roast chicken, turkey, avocado, goat's cheese etc.



Panini

Insert the sandwich with the oiled side facing downwards, preferably with the lid sealed with the Easy Clip clasp, and grill each side for 2 minutes until the sandwich is brown.



Ingredients

- 2 Waffles (ready-made product)
- 1 Small apple cut into fine slices
- Cinnamon
- 1 Teaspoonful of brown sugar
- Vanilla ice cream, as desired.

Apple-Cinnamon Waffle with Ice Cream

Garnish the waffles with the apple slices and sprinkle with the cinnamon and sugar. Position the second waffle and place in the preheated Livingston Copperline Flipwich and seal. Grill each side for two minutes until the sandwich is nicely browned. Serve with a scoop of ice cream if desired.



**Importeur | Importer | Importateur | Importatore | Importeur | Importőr
Dovozce | Dodávateľ | Importator | Importer | İthalatçı | Importador:**

CH: MediaShop AG

Industriering 3 | 9491 Ruggell | Liechtenstein

EU: MediaShop GmbH

Schwarzottstraße 2a | 2620 Neunkirchen | Austria

TR: MediaShop Dayanıklı Tüketim Malları Pazarlama A.S. | Bayer Cd. Gülbahar Sk.
Perdemsac Plaza No:17/43 | Kozyatağı | İstanbul | info.tr@mediashop-group.com

DE | AT | CH: 0800 376 36 06 – Kostenlose Servicehotline

ROW: +423 388 18 00

office@mediashop-group.com

www.mediashop.tv