SMALL RECIPE BOOKLET

The secret shared with everyone

Granny's Secret

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Introduction to Ayvar
Roasted Red Pepper Spread/mezze

‘Best Ayvar in the World’

‘The basic variety of ayvar consists solely of high quality red paprika that you roast until its skin gets charred black, then you peel it, cut into pieces and cook on good sunflower oil on large flat pans with a bit of salt until tender. I’ve tasted quite a few variations of ayvar while in University dormitory, as I had a lot of friends from the Balkans where it is a kind of national food, but the best I’ve tasted so far trumps all the home made ones - it is Granny’s secret "hand made fire roasted red pepper relish" from these guys in Serbia. It is absolutely free of any additives whatsoever, it only contains the paprika, oil and salt and you can taste it. It goes great as a sidekick to whatever meat or veggie you enjoy, spread on bread or just plain, as I like it most’.  

Tony, Australia

Better & Healthier than Ketchup - Serbian Ayvar

- ‘My love affair with Ayvar began about a month ago. I happened upon a jar of the stuff while at the local market here in Nis with a friend, where she casually recommended that I buy a jar of this common Serbian condiment.
- Reluctantly, I purchased a bottle of the mushy, red sauce in a glass jar from an elderly lady’s stand. I’m all about jumping in head first to new food cultures, you know, so why wouldn’t I try it?
- When I got home, I figured I would at least try a spoonful of it prior to making lunch. Perhaps it would go well with my roasted chicken?
- And that’s when it happened.
- If anyone had been in the kitchen at the time, they would have witnessed my eyes get round and huge with excitement, and a sly smile creep over my face as I literally Mmmm!d all over the place.
- It’s that good. It’s award winning good!
- In fact, my previous love of organic ketchup has subsided (gasp!), replaced by another red condiment, full of rich flavor, texture, and nourishing goodness that had me at “first taste.”…’

Joules Bisser; Eat, Recipe Magic, Travel

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Ayvar – open sandwich

Another of our nice & easy favourites, just when you have run out of your healthy lunch or supper ideas...:

Ingredients (for 1 person):
- 2 slices of fresh crusty bread
- 3-4 full spoons of Hot Ayvar
- Grated cheese of your choice (1) or Goat’s cheese (2).

Serving:
- Cut two slices of nice crusty country bread.
  1 - Apply generous layer of Hot Ayvar
  - Add grated cheese on top (Cheddar cheese or Feta cheese).
  2 – First apply layer of Goats cheese, then
  - apply layer of Hot Ayvar.
  Either way – it tastes great!

Health watch: No Need for butter on bread.

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Another perfect & tasty snack lunch...

Ingredients (per person):
- 2 eggs
- 100 g Mozzarella cheese (in balls)
- 3-4 tea spoon full of Ayvar – Roasted Red Pepper Spread
- 2 slices of toast bread/or crusty bread

Directions:
- Hard boil two eggs (4 mins cooking)
- Slice one Mozzarella ball of cheese
- Place on a side of the plate 3-4 tea spoon full of Ayvar.
- Enjoy eating by combining any of the two ingredients...
- Health watch: no salt needed.

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Ayvar & fried eggs

Of all the combinations with mild or hot Ayvar – this is one of the most tasty and the quickest of meals: with fried eggs....‘Jamie would be jealous!’

Ingredients (for 1 person):
- 2 slices of bread (toasted)
- 2 eggs, little olive oil.
- 2-3 teaspoon full of Hot Ayvar

Directions:
Heat little olive oil then - add two eggs. You may chose the ‘sunny side up’ or scrambled version (for the later one – leave till the last few seconds to fold slowly). Toast the bread. You can chose to place it on toast or to eat both ayvar and the eggs by fork – in both cases will be gone in seconds! Amazing!

Health watch: No Need for butter– nor added salt in this meal ;) No additives.

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Ayvar Baguette or in Panninis

Create that perfect lunch in just few minutes…
Perfect combination eggs, cheese, ham & Ayvar (sweet roasted red peppers)....

Ingredients (for 2 persons):
- 2 small fresh baguettes (1)
- 2 eggs /or 2 slices of cheese for (1)
- 2-3 rashers of smoked bacon (1) or Ham
- 2-3 teaspoons full of Ayvar

Directions:
Cut the baguettes alongside, with the crust still holding on the other, for easier ‘closing’...Grill the bacon for few mins on +200 deg C.
Scramble the two eggs. Leaving them still soft.
Assemble: few tea spoons of Ayvar, layer of eggs, then bacon...
Tip: instead of eggs you can use any cheese.....

Health watch: No Need for butter– no salt in the baguette. No additives ;)

Option 2: (1 person)
- Half a crusty Paninis
- Slice of quality ham/or cheese
- 2 tea spoon full of Ayvar
Assemble & enjoy!

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For this Mezze plate you can be as creative as you wish.

**Ingredients (for 2 persons to share):**
- 1/3rd of mild or hot Ayvar 330g
- Selection of cold meats/such as salami/prschutto
- Selection of strong cheeses (nice contrast to sweet peppers)
- Few teaspoon full of Hot Ayvar
- Selection of Olives
- Pastry of your choice – our favourite is cheese & egg filo and a corn bread.

**Serving Suggestions:**
Arrange all on a larger size Mezze plate and enjoy with a glass of wine or Elderflower drink....Bone Appetite!
Suitable for all seasons...from Boxing Day with cold meats & cheese to picnics season..
Create that perfect lunch or supper in just few minutes... Perfect combination of cream cheese with Hot Ayvar on British favourite: Jacket potato...

**Ingredients (for 2 persons):**
- 2 medium to large potatoes for baking (i.e. King Edward)
- 2 table spoons of Philadelphia cheese (medium fat)
- 3-4 tea spoon full of Hot Ayvar (medium Ayvar is also ok)
- Coriander or parsley or dill leaves for decorating.

**Directions:**
- Heat the oven to 220 deg C. for about 15 minutes,
- Prepare potatoes by washing them and rubbing little butter & salt on the skins.
Place the potatoes on the middle shelf. Bake for 45 minutes or until soft inside (check with the fork)....
- Next: add 2 table spoons of Philadelphia cheese to the potato.
- Add 3 tea spoon full of Hot ayvar on the cheese. Decorate with herbs.
Bon Appetite! **Health Watch**: No need to add butter nor salt in the potato filling.

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This Filo pastry ‘Gibanica’ is Serbian signature dish, inherited from our Grannies which requires minimum skill to wrap the pastry sheets. The results is something you will never forget, even if thousand miles away & always want again, and again especially with Ayvar and traditionally also with Yogurt..

For Baking: Paella size or round tin oven dish, pastry brush

Ingredients for Gibanica (for 4 persons):
- Pack of filo pastry sheets 500g;
- 3 large fresh eggs;
- Philadelphia medium fat cheese 250g;
- Little oil, and little milk. Health watch: no need for salt.

Directions: Heat the oven to 180 deg C.
Spread the filo pastry sheets on a clean kitchen towel.
- For the filling: Mix the 3 eggs with a fork, then add packet of Philadelphia and mix all together.
- Gather 3 filo sheets together, with little oil in between the sheets. Spread 1/6th of the mixture across the sheets. Next gather them and roll into a tube, making a ‘snail’ shape.
- Repeat until all the sheets have been used. (You will have ended with a giant snail shape ;)
- Beautiful so far – now add little milk in what was left of the mixture, and by using pastry brush, brush it over the ‘Snail’ shaped pastry. Sprinkle sparingly with little oil.
- Place the Gibanica in the middle of the oven and bake for 30 mins. Take out when dark orange. Leave to rest & cut with serrated knife gently. Serve with Hot Ayvar and Yogurt!

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Pasta Penne with Ayvar

Ingredients.
- ‘Granny’s Secret’ Ayvar
- 250g pasta ‘Penne’
- Cherry tomatoes
- basil, pepper
- parmesan
- olive oil

Directions. Cook Penne and strain them from the water. On warm oil, fry mixed Penne and ‘Granny’s Secret’ Ayvar for few moments. Spice with pepper and arrange it with Cherry tomatoes and basil. At the end, sprinkle parmesan over the pasta.
Ayvar risotto

Ingredients.
- 3 tablespoon of Granny’s Secret Ayvar
- 200g of rice
- 100g mushrooms
- 1 red pepper
- 1 vegetable bouillon cube
- 1 tablespoon of soya sauce
- 3 clove of garlic
- 1 onion
- little olive oil
- pepper, basil

Directions. On little oil, fry onion, garlic, mushrooms and peppers. Add bouillon cube and soya sauce. Firstly, cook the rice. When rice is cooked and ingredients are fried, mix it together, add Granny’s Secret Ayvar and spice it with pepper and basil.
In the Press.../Blogs ...

Delicious Magazine - May '14  'Hot on the shelves'...

'Granny's Secret Ayvar Roasted Red pepper Spread, a Serbian delicacy, has an intense and pure flavour that’s wonderful with mature cheddar - or simply spread on toast'...

BBC Good Food Magazine – August '14:

'Hot on the shelves' talks about Granny’s Secret Hot Ayvar delicacy made simply from roasted red peppers and a dash of olive oil – also known as a vegetable caviar, and how it works well on a burger with gherkin or crunchy lettuce...

Crumbs magazine
–April ‘13

'There is something deliciously comforting about this roasted red pepper spread ...it's vibrant orange, has a sweet, mellow smokiness and tastes remarkably home made and pure...'

Speciality Fine Food Magazine – March ‘12

‘Tired of Tarama salata, had enough of Humus/ Then try this Serbian delicacy Ayvar – made from smoky roasted Red pepper spread to the ancient recipe...- delicious!’

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