



Children's picnic

Toadstool salad, pizza faces, octopus sausages and delicious chocolate pudding with fruit promise lots of picnic fun for the whole family!

Zutaten

4 Portionen

Pizza faces

- 1 Cube Yeast
- 250 ml Water, lukewarm
- 1 Pinch Sugar
- 500 g Flour
- 1 TL Byodo sea salt, fine
- 2 EL Byodo Roast Olive Mild
- 1 Bottle Byodo Kids Ketchup
- Olives
- Cherry tomatoes
- Salami
- Ham
- Mozzarella
- Mini corn on the cob
- Pineapple pieces
- Fly agaric salad
- 300 g Leaf salad
- Cherry tomatoes
- 6 Eggs, hard-boiled
- 6 Vienna sausage
- Byodo Kids Ketchup
- Salt

Pepper
Byodo herbal vinegar
Byodo extra virgin olive oil, from Greece
Octopus sausage
Vienna sausage
Byodo frying oil rapeseed
Chocolate pudding
500 ml Milk
2 EL Sugar
1 Pck. Byodo Gourmet Pudding Chocolate
Strawberries or other berries
Crunchy muesli

Zubereitung

Pizza faces

Dissolve the yeast in the lukewarm water with a little sugar. Add the flour, salt and oil to a second bowl. Add the yeast water and knead into a smooth dough. Cover everything with a kitchen towel and leave to rise in a warm place for approx. 1 hour.

Remove the dough from the bowl and roll out on a sheet of baking paper. Cut out the circles. Knead the remaining dough again and repeat the process until the dough has been used up.

Preheat the oven to 240 °C top and bottom heat.

Brush the circles with the ketchup. Top each circle with a face of olives, salami, ham, mini corn on the cob, mozzarella and pineapple. Then bake for approx. 25 minutes.

Toadstool salad

For the toadstools, halve the hard-boiled eggs. Cut two pieces out of the middle of each sausage, these will be the mushroom stems. Then place the egg halves on the sausages. Put some ketchup in a squeeze bottle and use it to drape the dots on top.

Wash and dry the lettuce and season with salt and pepper. For the marinade, mix the vinegar and oil and pour over the salad on a plate. Serve with the tomatoes and toadstools.

Octopus sausage

Cut the remaining sections of Vienna sausage into eighths on the smooth side (octopus feet). Do not cut too far up. Heat some oil in a pan and fry the sausages in it.

Chocolate pudding

Cook the chocolate pudding according to the instructions on the packet, transfer to a bowl and leave to cool. Blend with a hand blender for even more creaminess, pour into glasses and top with the berries and crunchy muesli.