

LOVE  
COOK  
LIVE



SINCE 1888

We love  
baking

All year round and  
with all our hearts.

BIRTHDAYS.  
CONFECTIONERS.  
COFFEE TALK.  
INSPIRATION.  
PASSION.  
RÖSLE.



## FRESHLY BAKED!

*Home-made tastes best.*

A fresh and fragrant coffee cake with cherries from your neighbour's garden or apples from your own tree. The lovingly decorated birthday cake or the new avocado-pecan cookies from Instagram – Here at RÖSLE, we're just as passionate about baking as you are.

From Christmas **cookies** and birthday **cakes** and **pies** to **delicious bread or buns for breakfast**... every day is a reason to bake something tasty! And we've got lots of handy items to help your home-made treats "rise" to the occasion.

**We love ... BAKING.**



## THE BASICS IN THE KITCHEN

*Fortune favours the prepared mind... and the prepared cook.*

Set out your ingredients and all the utensils you'll need in advance, and watch the work practically do itself.

**SPATULA WHITE / BLACK NARROW 20 CM**

**Colour:** black  
**Item no.:** 12435

**Colour:** white  
**Item no.:** 12450

Perfect for little dishes of cream or jam or for small glasses

**SPATULA WHITE / BLACK NARROW 26 CM**

**Colour:** black  
**Item no.:** 12438

**Colour:** white  
**Item no.:** 12475

The slim helper for narrow containers and small portions.

**SPATULA WHITE / BLACK 26 CM**

**Colour:** black  
**Item no.:** 12436

**Colour:** white  
**Item no.:** 12455

The allrounder for baking or for coated non-stick pans.

**SPATULA WHITE / BLACK WIDE 32 CM**

**Colour:** black  
**Item no.:** 12437

**Colour:** white  
**Item no.:** 12460

Sturdy, with a broad surface. Great for coating and decorating, too.

### TIP

RÖSLE dough scrapers withstand temperatures of up to 200°C and won't scratch the coating of your non-stick pans.

**STAINLESS STEEL DIGITAL SCALE WITH SLIDE MECHANISM**

**Item no.:** 16232

- stainless steel with LED display
- holds up to 5 kg
- can be hung on the Open Kitchen rail
- display in g, ml, fl.oz or oz.





# PAT-A-CAKE, PAT-A-CAKE...

...what should we bake today?

## STAINLESS STEEL BOWLS IN VARIOUS SIZES

**Diameter:** 8 cm  
**Item no.:** 15668

**Diameter:** 12 cm  
**Item no.:** 15672

**Diameter:** 16 cm  
**Item no.:** 15676

**Diameter:** 20 cm  
**Item no.:** 15680

**Diameter:** 24 cm  
**Item no.:** 15684

**Diameter:** 28 cm  
**Item no.:** 15688

Made of stainless steel, easy to clean and taste-neutral. Bowl won't stain, even after use with food colouring.

Matching fresh-seal lid also available.

## SCRAPER

**Item no.:** 12988

All stainless steel and perfect for decorating cakes, portioning dough or picking things up.

## BAKING AND WORKING MAT

**Dimensions:** 68 x 53 cm  
**Item no.:** 12465

With measurements, perfect for rolling out dough. Resistant to temperatures up to 230 °C – suitable for use in the baking oven. Dishwasher-safe. No more bits of dough sticking to your table (or counter).

# TIME TO MIX THINGS UP!

## EGG WHISK, 27 CM

**Item no.:** 95600

**The classic version.**  
For combining and stirring semi-solid and liquid consistencies. With 7 loops.

## BALLON WHISK, 27 CM

**Item no.:** 95610

**For the pros.**  
Perfect for folding or frothing. Equipped with 12 loops. For quickly whipping up cream or egg whites.

## TWIRL WHISK, 27 CM

**Item no.:** 95572

A must-have for mixing shakes and whisking up lump-free glaze, pudding, etc. in small containers.

twice the number of wires

extremely springy and flexible

## TIP!

**Choose your whisk wisely – there's a reason we offer different models.** Each one is designed with a purpose in mind. **See for yourself!**

# AVOCADO COOKIES

with pecans & avocado

LOW  
CARB

## Ingredients:

approx. 9-10 cookies:  
1 ripe avocado  
1 egg  
100 g almond butter  
2 tblsp. maple syrup /  
or to taste  
1 tsp. vanilla extract  
50 g chopped pecans  
+  
50 g for decoration  
100 g cocoa powder

## Preparation:

**Cut open and scoop out the avocado.** Mash it up with a fork or in the blender. **Gradually add the other ingredients** and combine everything to a **firm but creamy consistency**. Using a wet spoon, scoop the mixture into **about 10 cookies of equal size and** arrange them on a baking tray lined with parchment paper.

The cookies can be placed relatively close together, since the dough will retain its shape and not spread very much. Now, decorate your cookies with the remaining **nuts**, and put them in the preheated baking oven. Some people like to add some coarse salt flakes, as well.

Preheat oven to **180°C / upper and lower heat**.  
Bake for approx. 20 min.



## INFO

**Do you like dark chocolate? Then you're going to love these cookies.**

They're flourless and low-sugar – a really tasty alternative. The avocado gives them a soft, moist consistency.

**Care to try some new recipes?**

**For more recipes, visit [www.roesle.com](http://www.roesle.com)**

# WE'RE HANDY IN THE KITCHEN, TOO!

## PASTRY BRUSH, 3.5 CM

Item no.: 12468

With natural bristles and a practical wire handle. For applying butter, egg wash or apricot glaze to strudels, croissants, etc.

## SILICONE PASTRY BRUSH

Item no.: 12428

Multi-purpose – great for marinating or basting meat in the oven, too. (Up to 220 °C)



## PIE KNIFE/SERVER

Item no.: 12568

Features two sides: serrated and smooth. Wide blade lets you serve cake/pie slices at once.



## PASTRY WHEEL

Item no.: 12720

With a fluted edge for classic decoration of pies, home-made pizza or ravioli.





# MODERN BAKING

*Times are changing, and so are recipes.*

**The kitchen of today is full of new ingredients and alternatives to flour and sugar.**

From almond flour and coconut sugar to avocados and bananas – baking is all the rage and on the lookout for trendy new ingredients.

**Low carb, sugar-free or vegan.**

## Almond flour:

**Almond flour** is an easy way to cut down on **carbs**. It has only a fraction of the carbohydrates of conventional wheat products. **Just one word of caution:** since it's gluten-free, dough made from almond flour alone tends to fall apart. But you can use it to replace 10-20% of the regular flour in a recipe with no problem.

## TIP!

**Expect to need a bit of extra liquid –**

e.g. a few spoons of milk or an extra egg can help. It binds your ingredients better than flour.

## Coconut flour:

**Coconut flour** can be used for **cooking** as well as **baking** – for bread, cakes, waffles or cookies. Just keep in mind that it's really “**absorbent**”. So you'll need to add more liquid when using coconut flour in place of wheat flour. Coconut flour has a slight **coconut taste to it** and is somewhat **sweet**.

## TIP!

Conversion formula without additional liquid: 100 g to 125 g of coconut flour can be used to replace 500 g of wheat flour. So the ratio of coconut flour to wheat flour is 1:5.

## Spelt flour:

**Spelt flour** is hands down healthier than wheat flour and contains **way more** nutrients. It's rich in **vitamins** (including A1, B1, B2, D and E) and high-quality **protein** as well as **containing lots of minerals**.

Use spelt flour in your baking, and you'll be nourishing your body with **iron, magnesium, zinc, manganese** and **copper**, plus some important unsaturated fatty acids.

## Coconut sugar:

**Coconut sugar** is the new star of sweeteners, because it's so **low on the glycemic index**. It's a great alternative for anyone looking to improve their eating habits due to health problems like **diabetes** or **excess weight**.

Coconut sugar can be used exactly like brown sugar. It has a strong caramel flavour but tastes nothing like coconut.

## Aquafaba:

The **vegan alternative to traditional whipped egg whites** sounds crazy at first, but it actually works quite well.

Simply take the liquid from a can of chick-peas or beans, and whip it up. You can whip it into stiff peaks and even use it to make meringues.

## Agave nectar:

**Agave syrup** is a sweetener made in Mexico from various species of agave. This syrup is **sweeter than honey** but not as thick.

Originally from Mexico, agave is becoming popular with bakers around the world. It also scores **low on the glycemic index** and is rich in **minerals** and **micronutrients**.

## Avocado:

The **avocado** is good for much more than guacamole. It's also great for baking and makes a wonderful alternative to conventional shortenings. Just substitute puréed avocado for shortening in a 1:1 ratio.

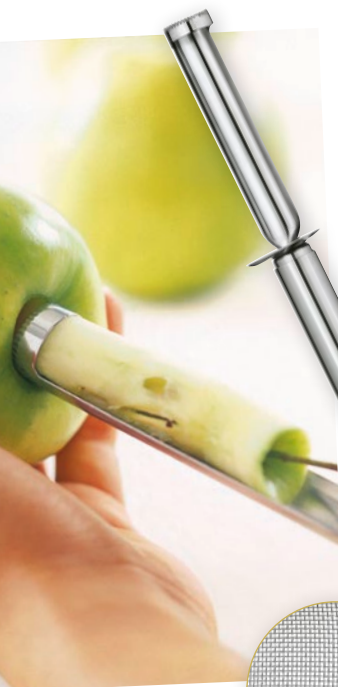
**It gives you a lovely, creamy texture, plus it's super healthy.**

Try it out – in cookies or creams, for instance. Mix it with cocoa, and it won't even look green.



# CLEVER HELPERS

*How to make baking a “piece of cake”.*



## FRUIT CORER

Item no.: 12746

A must-have for baked apples. The long, sturdy stem, culminating in a serrated front ring slides effortlessly through apples and pears of all sizes.

## BARBECUE BAKING TIN

Item no.: 25112

Not just for your oven! Toss this tin on the grill to make savoury breakfast muffins, or fill it with dipping sauces. With non-stick coating.



## FINE-MESHED SIEVES

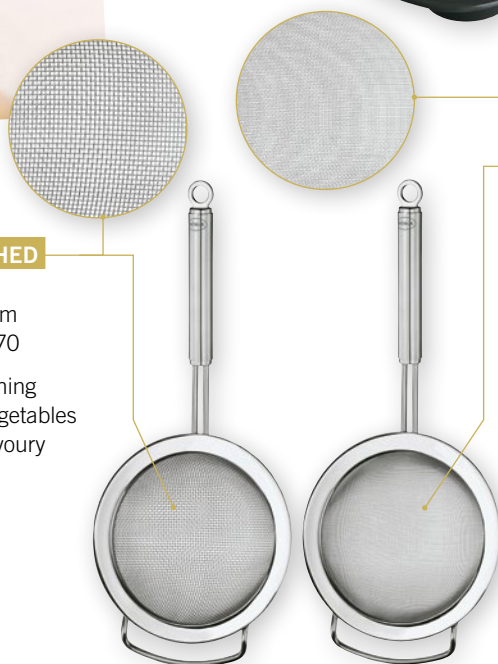
Diameter: 12 cm  
Item no.: 95252

Diameter: 16 cm  
Item no.: 95256

Diameter: 20 cm  
Item no.: 95260

Diameter: 24 cm  
Item no.: 95264

For sifting flour or powdered sugar.



## COARSE-MESHED SIEVE

Diameter: 20 cm  
Item no.: 95270

Perfect for washing fresh fruit or vegetables for pies and savoury quiches.

# FOR THE PERFECT FINISH!

*Precision down to the final touches.*

## STRAIGHT PALETTE

Item no.: 12552

Spreads creams and fillings smoothly and evenly. Great for cake decorating, too.



## ANGLED PALETTE

Item no.: 12558

The angled blade allows spreading and smoothing of glazes and icing while still in the baking form and easy lifting out of moulds.

## PÂTISSERIE TONGS

18 CM  
Item no.: 12927

Top off your masterpiece with a final bit of fruit or chocolate, placed precisely where you want it. This is how professional pastry chefs do it.







### GOURMET WHISK 27 CM

Item no.: 95563

**NEW**

#### A uniquely shaped whisk!

Great for stirring sauces or mixing up a hearty bowl of porridge oats for breakfast.

The loops are sturdy and specially angled to get into every crevice and glide over the entire bottom of the pot.

Perfect for mixing up a fresh cup of hot chocolate or preparing dishes which tend to stick.




### SINGLE HOOK (PACKAGE OF 2)

Item no.: 19060

For hanging up kitchen utensils with a hole or ring



With round stainless steel handle and RÖSLE hanging hole.

-  facebook.com/roesle
-  instagram.com/roesle\_official
-  pinterest.de/roesle\_official
-  youtube.com/user/wwwROESLEde

subject to changes and errors.

**www.roesle.com**

RÖSLE GmbH & Co. KG • Johann-Georg-Fendt-Str. 38  
87616 Marktoberdorf • Germany



**MARKEN  
PARTNER**