



Our summer brunch menu

Summertime is the perfect time to embrace the brunching lifestyle. With more people sleeping in on weekends and relaxing in the warmer months, whipping up a quick and easy brunch menu for a late-morning meal can take little time and effort.

With brunch being a convenient meal option, the world truly is your oyster when it comes to deciding what to cook and serve. To give you a helping hand for planning your next brunch event, we've curated a list of our favourite brunch recipes that you can try out.



[Rustic baguette](#) and [sourdough bread](#)

Nothing says brunch quite like bread – specifically, toasted bread with jams, butter or even a dollop of dip. So why not forgo the store-bought bread and bake it yourself?

While the preparation time might seem daunting, the results of home-baking your brunch bread is well worth it. Serving a crunchy rustic baguette or a scrumptious loaf of sourdough alongside your brunch spread gives your guests something to dip into their baked eggs and beans or layer with their favourite toppings. With NEFF [VarioSteam](#) (added steam) setting, you can get the perfect moist interior and crunchy, glossy exterior for any sourdough or baguette.

Have a toaster on standby so your guests can toast their bread and eat it warm. Alternatively, you can [use your NEFF oven to grill](#) multiple slices of homemade bread at once.



[Baked eggs and beans](#)

If you want to serve up a classic breakfast dish as part of your summer brunch menu, then cooking some baked eggs and beans is essential. Not only can you serve this dish in multiple ramekins, making it easy to serve to your guests, but you can also prepare the bean and tomato mixture in advance and bake the egg on the day of the brunch.

And when you bake your eggs and beans with a [NEFF oven with VarioSteam®](#), your dish will have the right amount of moisture for a perfectly set and runny egg in the centre of your baked beans. Remember to serve up your eggs and beans with toasted slices of baguette or sourdough for a complete meal.



[Rye seed crackers with gravlax salmon dill yoghurt and pickled cucumber](#)

Offering your guests cured salmon and dill yoghurt is a perfect dish for cooling down on those sweltering summer days. And when served with some homemade rye crackers, your guests will be impressed and left wanting more.

The best part is that if you bake your rye crackers with a NEFF oven, the [CircoTherm®](#) technology lets you make a whole batch in one go and have a nice, even bake. This gives your crackers the perfect crisp without over-cooking or burning them. You can also serve the crackers and salmon alongside pickled cucumber and onions for extra flavour.



[Pancakes with cinnamon butter](#)

If you're a sweet-lover out there, then these pancakes with cinnamon butter are a must-have on your summer brunch menu. These pancakes are quick and easy to make, meaning you can whip them up before guests arrive. But if you're having an outdoor brunch, then you can quickly cook these pancakes the night before and bring them along.

The cinnamon butter gives the pancakes a distinct flavour that pairs well with summer fruits – think fresh berries, pomegranate seeds, or even bananas. You can also serve the pancakes with a dollop of ice cream or whipped cream.



[Strawberry parfaits](#)

Over the years, more and more desserts have made their way onto café brunch menus across the country, and your at-home summer brunch menu should be no exception. So consider making the most of summer strawberry season to whip up some sweet, strawberry parfaits for your guests.

The custard cream and strawberries bring a cool, sweet taste that guests will welcome (and enjoy) on hot summer days. The light and fluffy almond cake cubes ensure that this sweet dish doesn't feel too heavy as well, which guests leave guests going for seconds or thirds.

And if you're cooking the almond cake in a [NEFF Slide&Hide® oven](#), you can check on your cake and easily do a skewer test without awkwardly having to bend over your oven door, which makes whipping up this simple recipe even easier.



[Apple hibiscus cocktail](#)

If you've ever had brunch at a café, there's a chance that you might've seen a cheeky cocktail or two on their brunch menu. So why not whip up a cocktail for your own summer brunch?

This apple hibiscus cocktail is stunningly simple and can be prepared in advance, so you can serve it when guests arrive. The spices in the cocktail pack a punch, while the apple juice and hibiscus offer a refreshing sweetness that complements the intensity of these spices.

Want more recipe inspiration?

If you want to discover a new dish to serve at your next event, then make sure you check out our [recipes](#). We've got your sweet and savoury needs covered.

About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

Learn more about NEFF [here](#).