



Our most popular recipes of 2020

2020. What can we say – it was a year.

But while life may have ground to a halt, here at the NEFF kitchen we were busier than ever.

Our most popular recipes of 2020 prove that when it comes to food trends, deliciousness is eternal. From perfect sourdough bread to a tempting ricotta and pear cake via one moreish vegetable pie, these much-loved recipes are perfect for sharing with family and friends.

Happy new year!

Layered Vegetable Pie

Whether you're cooking for a vegetarian or just feel like a scrumptious and nutritious meal, this layered pie elevates the humble vegetable into centrepiece territory. Packed with sweet potato, eggplant, zucchini and jewel-like cherry tomatoes, it's topped with parmesan panko breadcrumbs for a deliciously crunchy finish.

Read the full [Layered Vegetable Pie recipe](#).



Sourdough Bread

Serve this still-warm sourdough at your next dinner party and watch your guests swoon. Feeding the hungry sourdough starter each day for 7-14 days will ensure your bread has that authentic sour taste, though for those short on time you can create the stater a minimum of 24 hours ahead. A recipe for passionate home chefs, all your kneeding, proving and baking will be handsomely rewarded.

Read the full [Sourdough Bread recipe](#).



Layered Ricotta and Pear Cake

Filled with not-too-sweet ricotta and perfectly ripe pears, it's easy to see why this winning cake was a favourite. Topped with a brown sugar crumble mix and baked until golden using the NEFF [CircoTherm](#) function, it's the ultimate show stopping dessert. Dust with icing sugar for a fancy finish.

Read the full [Layered Ricotta and Pear Cake recipe](#).



Chocolate Melting Moments with Peanut Butter Ganache

Combining the classic flavours of chocolate and peanut butter, these delightful melting moments will be a hit with kids and adults alike. An electric mixer will ensure your cookie mixture is creamy and well-combined, while a mix of both dutch cocoa and melted white chocolate guarantees maximum chocolatey goodness.

Read the full [Chocolate Melting Moments recipe](#).



Carrot and Walnut Cake

This beloved cake is both simple and utterly delicious. Studded with walnuts and fragrant cinnamon, it uses a combination of self-raising flour and almond meal to achieve its enviable fluffy texture. And why ice with just sweetened cream cheese when you can include orange zest and marscapone as well? Food trends, schmood trends.

Read the full [Carrot and Walnut Cake recipe](#).



Raspberry and Chocolate Crumble Slice

Perfectly moist and bursting with fresh raspberries, this beloved slice will be devoured in a jiffy. With a spiced chocolate and almond base and a soft sour cream filling studded with raspberries, it's the ultimate dessert for easy entertaining. Serve with a drizzle of cream for extra indulgence.

Read the full [Raspberry and Chocolate Crumble Slice recipe](#).



Vanilla slice with passionfruit icing

What's better than a classic vanilla slice? One topped with zesty passionfruit icing, of course! For a golden finish, bake the ready-rolled puff pastry for 15 minutes on [CircoTherm](#), and if you want to take it up a notch use the [VarioSteam](#) function on your NEFF oven for that added bit of moisture that will create the perfect, fluffiest pastry. to while the use of custard powder cuts down on cooking time. Coat generously with passionfruit icing, then pop in the fridge to cool before slicing. Take that 2020.

Read the full [Vanilla Slice with Passionfruit Icing recipe](#).

