

Kellogg's®

Kellogg's®
♦ amazing ♦
kreations
♦

WITH CHEF
Marwan
Sardouk



Yummy Umm Ali with Corn Flakes



INGREDIENTS

200 grams of Kellogg's Corn Flakes
140 grams of sugar
100 grams of pistachio powder
100 grams of almond slice
100 grams of walnut
100 grams of raisins
80 grams of marshmallow
50 ml of rose water
4 pieces of plain croissant
1 litre of milk
1 litre of whipping cream
Pinch of saffron threads

PREPARATION

Add a pinch of saffron to warm milk.
Mix the milk and cream with the sugar and rose water.
Cut the croissant into small pieces and toast it in the oven till it gets dry.
Add the croissant in a tray, and top with a generous layer of Kellogg's Corn flakes.
Add the rest of the dry ingredients (nuts and raisins).
Pour the warm milk on top of the dry ingredients.
Add marshmallows on top (optional).

The plan? Murtabak All-Bran Flakes



INGREDIENTS

100 grams of Kellogg's All-Bran Flakes
200 grams of minced beef
150 grams of spring onions
120 grams of tomato
5 grams of black pepper powder
5 grams of cumin powder
5 grams of salt
2 pieces of frozen puff pastry

PREPARATION

Cook the minced beef.
Add salt, pepper, tomatoes and spring onions.
Add the Kellogg's All-Bran Flakes into the mix and grind.
Roll out the dough into thin rectangular slices.
Fill the dough with beef mix and wrap.
Fry the Murtabak in a little oil and flip it on both sides to make it crispy and golden color.

Easy-Proof Granola Sfouf



INGREDIENTS

350 grams of Kellogg's Granola
200 grams of Semolina powder
130 grams of cane sugar
130 ml of milk
65 grams of flour
65 ml of canola oil
25 grams of turmeric
8 grams of baking powder

PREPARATION

Preheat the oven to 180 degrees and grease a baking pan with oil.
Mix dry ingredients (semolina, flour, turmeric and baking powder) together in a large bowl.
Mix the wet ingredients (canola oil, milk, and cane sugar) in another small bowl until the sugar is completely dissolved in the mixture.
Combine the dry and wet ingredients until batter is smooth.
Pour into the prepared pan and sprinkle the Kellogg's Granola all over.
Bake for 30 mins at a temperature of 190 degrees.

At Dusk Comes Corn Flakes Sambusak



INGREDIENTS

- 250 grams of Kellogg's Corn Flakes
- 120 grams of feta cheese
- 100 ml of fresh cooking cream
- 80 grams of cream cheese
- 20 ml of water
- 15 grams of flour
- 5 grams of pepper
- 5 grams of paprika powder
- 1 packet of sambusak dough
- 1 egg

PREPARATION

Mix the cream cheese, feta cheese, fresh cream, paprika powder, black pepper powder and egg together.

Divide the large sheet into two pieces in a rectangular shape.

Place the mixture in the middle and fold as a triangle. Mix the flour and water in a separate bowl, and apply mixture to the inner edges to seal the sambusak properly.

After folding the sambusak, dip it in egg mix, then Kellogg's Corn Flakes and flour for coating.

Heat up the oil to 190 degrees and fry till it turns golden brown.

Dreamy Creamy Granola Mascarpone



INGREDIENTS

- 70 grams of Kellogg's Granola
- 300 grams of mascarpone cheese
- 100 ml of whipping cream
- 50 grams of strawberry
- 50 grams of blueberry
- 50 grams of raspberry
- 50 grams of honey
- 4 basil leaves

PREPARATION

Mix the mascarpone with the whipping cream, and add honey while stirring.

Pour mix into a piping bag and start adding one layer of the mascarpone mix into the jar. Then top it off with Kellogg's Granola and repeat this step one more time.

Finally top with berries and honey and serve.

Howdy Coco Pops Brownies



INGREDIENTS

160 grams of Kellogg's Coco Pops
425 grams of 40% dark chocolate
375 grams of butter
250 grams of halawa
180 grams of sugar
150 grams of flour
13 grams of cocoa
6 eggs
5 grams of baking powder

PREPARATION

Mix the dry ingredients together (flour, cocoa, baking powder).
Mix the eggs and sugar together.
Mix butter and chocolate while slowly heating.
Pour them into the eggs mix.
Add the above to the dry mix and whisk well.
Place the mix in a tray and add halawa crumbles into the mix.
Sprinkle Kellogg's Coco Pops on top.
Bake in an oven at 190 degrees for 25 mins.
Place it in a chiller once cooled, then serve.

FOLLOW
@KELLOGG'S ARABIA
TO STAY UPDATED

