

#FOOD & RECIPES

Healthy Ramadan recipes with All Time Milk Bread



slice, place one fried egg followed by some grilled mushrooms. Finally, layer avocado slices on top and smear some dressing on the last slice of All Time Milk Bread before topping it. Slice the sandwich into half diagonally and these are ready to serve.

BREAD PINWHEEL

Ingredients

10 slices All Time Milk Bread
5 tsp cheese spread
10 slices chicken rasher
10 slices smoked chicken slices
10 cheese slices (room temperature)
3 large tomatoes



With All Time Milk Bread, you can make your meals quickly while keeping your health in check, as it is made with milk, eggs, and other wholesome ingredients. All Time Milk Bread is prepared fresh with quality ingredients, making it the perfect pick to complete your iftar and sehri spread. Its softness elevates the flavour of any recipe making your meals healthy and delicious.

GRILLED CLUB SANDWICH

Ingredients

15 slices All Time Milk Bread
2 medium-sized tomatoes
100g button mushrooms
5 eggs
10 slices chicken salami
A bunch of lettuce
1 large cucumber
A pinch of salt
A pinch of black pepper
½ tsp chilli powder
1 tbsp oil
2 avocados
For the sauce –
3 tbsp mayonnaise
2 tsp tomato ketchup
2 tsp chilli sauce
1 tsp pickle relish
A pinch of salt
A pinch of black pepper

Method

To prepare the sandwiches, slice the tomatoes and mushrooms. Grill them over a pan with some oil and sprinkle salt, pepper, and chilli powder while grilling them. Once done, remove from heat and grill slices of All Time Milk Bread. In a separate frying pan, fry the eggs sunny side up, one at a time.

To make the sauce, mix mayonnaise, tomato ketchup, pickle relish, and chilli sauce. Add a little bit of salt and pepper to this. For assembling, place a slice of All Time Milk Bread. Over this, spread the sauce evenly and then place some lettuce leaves. Add tomato slices on top of the lettuce followed by cucumber slices. Finally, place two pieces of folded salami atop.

Place another piece of All Time Milk Bread and close this layer. On top of that

2 carrots
A bunch of lettuce leaves
1 cup pitted black or green olives
For the dressing –
2 tbsp mayonnaise
1 tsp tomato ketchup
1 tsp chilli sauce
½ tsp salt
½ tsp black pepper

Method

Take one slice of All Time Milk Bread and remove the edges. Using a rolling pin, make the slice of bread as flat as it can get. Slice the tomatoes and carrots as thinly as possible. For the dressing, mix mayonnaise, tomato ketchup, chilli sauce, salt, and black pepper.

Smear the base of a bread slice generously with a cheese spread. On top of this, place lettuce leaves and then put over slices of chicken rasher and smoked chicken. Over this, place cheese slices, tomatoes, and slices of carrots. Once everything is layered, smother over some dressing.

Start with one edge of the slice and roll it, wrapping it as tightly as you can. Once wrapped, take a toothpick and poke it through the centre, enclosing the whole thing. Put a piece of olive through the toothpick poking at the top. These bread pinwheels made with All Time Milk Bread can be served both warm and cold.

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Photo: Sazzad Ibne Sayed
Food & Styling: RBR



The holy month of Ramadan is almost here and brings with it blessings and peace. We find ourselves getting busy preparing meals for iftar and sehri during Ramadan, but often, these meals are not as healthy as they should be.

