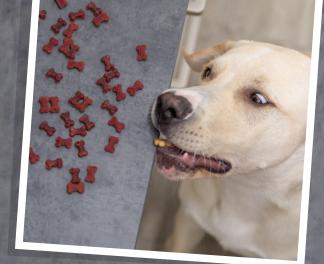
TRIXIE

Carmen's Dog Biscuits

The recipes for our dog biscuits come from the recipe collection of our long-time colleague and passionate hobby baker Carmen.



Sweet Blueberry

The dough is sufficient for 1 baking mat

Ingredients

- 190 grams (1 jar) baby food pear/blueberry
- 110 grams potato flour
- 2 tbsp rapeseed oil
- 1 tbsp beetroot powder

How to do it

Mix the pear/blueberry pap, rapeseed oil and beetroot powder (approx. 1 min). Then fold in the potato flour and mix for a further 2 mins. The dough does not need to rest and can be spread straight onto the baking mat. You can use a cake lifter to spread the dough. Place the baking mat on a baking tray and bake at 180 degrees for 20 minutes. Shake the biscuits out onto a baking tray and leave to cool thoroughly.

Carmen's Poultry Snacks The dough is sufficient for 1 baking mat

Ingredients

- 110 grams (1 tube) TRIXIE Premio Poultry Pâté
- · 1 tbsp parsley (dried or frozen)
- · 2 tbsp apple puree (without sugar)
- 4 tbsp water
- · 100 grams wholemeal flour

Salmon-Cheese Bites

The dough is sufficient for 1 ½ baking mats

Ingredients

- · 110 grams (1 tube) TRIXIE Premio Salmon Pâté
- · 3 eggs
- · 2 tbsp coconut oil (liquid)
- · 2 tbsp parmesan (grated)
- · 2 tbsp water
- 100 grams spelt flour

How to do it

Place salmon pâté, eggs, coconut oil, parmesan and water in a bowl and mix for 2 minutes. Next fold in the flour and mix for another minute.

The dough does not need to rest and can be spread onto the baking mat right away. A cake lifter can be used to spread the dough.

Bake at 180 degrees for 20 minutes. Shake out the biscuits over a baking tray and leave the delicious bites to cool thoroughly.

How to do it

Mix the poultry pâté, eggs, parsley, apple puree and water (approx. 1 min). Then fold in the wholemeal flour and mix for a further 2 mins. The dough does not need to rest and can be spread straight onto the baking mat. A cake lifter is ideal for spreading.

Place the baking mat on a baking tray and bake at 180 degrees for 20 minutes. After 10 minutes, open the oven door once to allow the moisture to

After the baking time, switch off the oven and leave the biscuits to dry for another hour with the oven door slightly ajar.

> The biscuits will keep for approx. 2 weeks in a tin or linen

Tip: Rub the biscuits in your hands after they have cooled to remove the excess edges and create perfect

Note: Before the first use spray the baking mat with bake release spray or brush thinly with rapeseed oil.