



RUSTIC CROSS DEMI BAGUETTE WHITE

WITH AVOCADO, CHICKEN FILET, BEETROOT AND RADICCHIO.

INGREDIENTS



- Chicken breast filet
- Soft goat cheese
- Avocado sliced
- Beetroot, cooked and sliced
- Radicchio or red lettuce
- Black pepper

METHOD

- 1 Slice the avocado and beetroot in thin slices.
- 2 Cut the baguette horizontally and spread some soft goat cheese on both halves.
- 3 Compose the sandwich with the radicchio first, followed with the chicken filet, avocado and beetroot.
- 4 Season with black pepper.
- 5 Close the sandwich, press a little.

TIP Do you want it more juicy. Pour a little yoghurt vinaigrette over the avocado slices.

PRODUCT INFO

4040221  

Rustic cross demi baguette white



 125g	 26cm
 45	 28
 15min.	
 210°C	 180°C for 10-12min.
PART BAKED	

Rustic looking white half-baguette made of wheat flour and a hint of barley malt. The cross incision and generous flour dusting result in a beautiful, characterful expression.


La Lorraine
Baking passion

