

# RUSTIC CROSS DEMI BAGUETTE MULTIGRAIN

WITH PULLED PORK, BELGIAN PICKLES AND COLESLAW SALAD.




## INGREDIENTS

- 🍖 Jambonneau (vacuum cooked) or pulled pork
- 🥒 Belgian pickles or piccalilli: a relish of chopped pickled vegetables and spices
- 🥗 Coleslaw salad

## METHOD

- 1 Start with cutting the baguette horizontally.
  - 2 Compose sandwich starting with the coleslaw, then the meat and finally the Belgian pickles.
  - 3 Close the sandwich, press a little.
- TIP** All ingredients are available "ready to use" at the wholesaler. Easy-peasy, only 3 ingredients and 4 handlings!

## PRODUCT INFO

4040222   

Rustic cross demi baguette multigrain



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

Rustic looking multigrain half baguette made of wheat flour and barley malt, enriched with linseeds and sunflower seeds. The cross incision and generous flour dusting result in a beautiful, characterful expression.

  
**La Lorraine**  
*Baking passion*

