

RUSTIC FLAT BAGUETTE DARK

WITH CURED-SMOKED PORK & WHITE CABBAGE.

INGREDIENTS

- Sliced Kasseler (salted/cured) and slightly smoked piece of pork similar to British gammon)
- White cabbage salad
- Fresh blueberries
- Fresh red berries
- Flat parsley
- Honey-mustard vinaigrette (dressing)

METHOD

- 1 Compose the sandwich starting with the Kasseler meat (or oven-baked ham), then the white cabbage salad, the berries and finally the parsley.
- 2 Drizzle some honey-mustard dressing on top.
- 3 Close sandwich, press a little.

PRODUCT INFO

4227674    
Rustic flat baguette dark



 130g	 25cm
 40	 28
 15min.	
 210°C	 180°C for 11-13min.
PART BAKED	

Dark rhombic half-baguette from wheat and rye flour, enriched with roasted barley malt flour, sunflower seeds and linseed and baked on stone.


La Lorraine
Baking passion

