



KAISER ROLL BROWN MULTI SEEDED

WITH SMOKED SALMON, SPINACH AND FRIED EGG.

INGREDIENTS

- 🍳 Butter or margarine
- 🍷 Fresh spinach leaves
- 🐟 Smoked salmon slices
- 🥚 Egg

METHOD

- 1 Stir-fry the fresh young spinach leaves and season with pepper, salt and nutmeg. This can be done in advance for multi portion. Although it is not necessary to stir-fry the spinach first. Raw young spinach leaves suit as well.
- 2 Pan-fry the egg.
- 3 Cut the Kaiser roll horizontally and spread some butter or margarine on both sides.
- 4 Compose the sandwich starting with the spinach, then the smoked salmon and the fried egg. Eventually sprinkle some coarse sea salt and/or chili flakes on top).
- 5 Close the sandwich, press a little.

PRODUCTINFO

4294347 
Kaiser roll brown multi seeded



 60g	 Ø 10cm
 100	 28
 15min.	
 210°C	 180°C for 11-13min.
PART BAKED	

Classic brown Kaiser roll with the typical 5 incisions from wheat flour and roasted malted barley flour, enriched with linseeds and sunflower seeds, decorated with linseeds and sesame seeds.


La Lorraine
Baking passion

