



CIABATTA ROLL

WITH ROAST BEEF, GREEN GENOVESE PESTO, SAUTÉED MUSHROOMS, ROCKET AND PARMESAN PETALS.

INGREDIENTS

- Roast beef, sliced
- Green Genovese pesto
- Mushrooms, sautéed (or in tin) and cut into 2 or 4 pieces
- Parmesan cheese petals (pecorino cheese)
- Rocket

METHOD

- 1 Slice the ciabatta horizontally.
- 2 Compose the sandwich starting with a lot of pesto on both sides of the ciabatta. Then top with the slices of roast beef, chopped mushrooms and a handful of rocket.
- 3 Finish with the parmesan cheese petals and a turn of the pepper mill.
- 4 Close the sandwich, press a little.

PRODUCT INFO

4295370   
Ciabatta roll



 90g	 12cm
 60	 32
 15min	
 210°C	 180°C for 8-10min.
PART BAKED	

Single portion ciabatta-like roll with a semidense crumb from only natural ingredients: wheat flour, water, yeast, salt.




La Lorraine
Baking passion