



RUSTIC FLAT BAGUETTE WHITE

WITH CREAM CHEESE, CURRY, APPLE AND CILANTRO.

INGREDIENTS

- 🍷 Cream cheese (type Philadelphia)
- 🍷 Curry paste (Thai, green or red curry paste)
- 🍷 Chicken ham, thin sliced
- 🍷 Red apple, thin sliced (type Jonagold, Pink Lady)
- 🍷 Cilantro leaves
- 🍷 Chives, chopped

METHOD

- 1 Start with mingling the curry paste with the cream cheese.
- 2 Spread the edamame on both cutting surfaces of the baguette.
- 3 Compose the sandwich starting with chicken, then the chopped chives, sliced apple and finally the cilantro leaves.
- 4 Close the sandwich, press a little.

PRODUCT INFO

4295378   
Rustic flat baguette white



 130g	 25cm
 40	 32
 15min.	
 210°C	 180°C for 11-13min.
PART BAKED	

White rhombic half-baguette from wheat flour, enriched with a liquid rye sourdough and baked on stone.




La Lorraine
Baking passion