



# DEMI BAGUETTE DARK LUMBERJACK

WITH COTTAGE CHEESE AND OVEN ROASTED BABY CARROTS.

## INGREDIENTS

- ♥ Cottage cheese or light cream cheese (type Philadelphia plain)
- ♥ Baby carrots (fresh, with the greens top)
- ♥ Herbs (cumin, thyme, salt, pepper)
- ♥ Honey
- ♥ Rocket

## METHOD

- 1 Peel and cut the baby carrots in halves. Put them in an oven dish and sprinkle them with olive oil, a drip of honey and some cumin, thyme, salt and ground pepper on top. Roast them in the oven until caramelized (keep warm). This can be done in advance for multi portion.
  - 2 Spread the cream cheese on both sides of the halved baguette.
  - 3 Compose the sandwich with a layer of oven baked carrots, topped with some rocket.
  - 4 Close the sandwich, press a little.
- TIP** Sprinkle some roasted poppy and sesame seeds on top to finish off.

## PRODUCT INFO

4295391      
Demi baguette dark lumberjack



 160g	 27.5cm
 40	 32
 15min.	
 210°C	 180°C for 14-16min.
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*

