



DEMI BAGUETTE DARK LUMBERJACK

WITH SPAGHETTI CUT CARROTS, COURGETTES AND CUCUMBER, TOMATO AND PARMESAN CHEESE.

INGREDIENTS

- ♥ Edamame (kind of hummus from immature soy-beans)
- ♥ Raw carrots, cut into thin strips on a mandolin or julienne peeler
- ♥ Raw courgette, cut into thin strips on a mandolin or julienne peeler
- ♥ Cucumber, cut into thin strips on a mandolin or julienne peeler
- ♥ Tomato, sliced
- ♥ Grated parmesan cheese

METHOD

- 1 Start with cutting & slicing the raw fresh vegetables into spaghetti strings.
- 2 First spread the edamame on both cutting surfaces of the baguette.
- 3 Compose sandwich starting with the vegetable strings, then the grated parmesan cheese, and the tomato at the end.
- 4 Close the sandwich, press a little.

PRODUCTINFO

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