# **© ROASTED SLICE FORESTIER**

# WITH SKYR AND OVEN-BAKED CHERRY TOMATOES.

### **INGREDIENTS**

- 🖲 Skyr
- Cherry tomatoes
- Olive oil

Black pepper
Coarse sea salt
Oregano

## METHOD

- 1 Bake the cherry tomatoes short in the oven, sprinkled with olive oil and seasoned with pepper, salt and organo (keep warm).
- 2 Roast or grill a slice of Forestier bread.
- 3 Spread the skyr on a slice and top with oven-baked cherry tomatoes. Make sure to drizzle some juice over the toast.

# PRODUCTINFO

2102128 <sup>₽</sup> ∅ ∅ Forestier



☐ 630g
 ♂ 12
 ☺ 32
 ⊟ 240°C
 ⊟ 210°C for 9-11 min.
 PART BAKED

Dark multigrain bread made from wheat and roasted malt flour with a little dried rye sourdough and enriched with crushed soybeans and sunflower seeds. Flour dusted.

