

# **ØROASTED SLICE FORESTIER**

# WITH MASHED AVOCADO AND ROASTED CHICKPEAS.

### **INGREDIENTS**

- Ripe avocado
- Chickpeas
- Herbs (cumin, smoked paprika powder, cayenne pepper or Piment d'Espelette)

## METHOD

- 1 Roast or grill a slice of Forestier bread.
- 2 Bake the pre-cooked chickpeas in the oven until crispy (15 mins) seasoned with the smoked paprika powder and espelette pepper (or cayenne pepper).
- 3 Spread the avocado spread on a slice and put the chickpeas on top.

# PRODUCTINFO

2102128 <sup>₽</sup> ∅ ∅ Forestier



 <sup>™</sup> 630g

 <sup>™</sup> 12

 <sup>™</sup> 12

 <sup>™</sup> 240°C

 <sup>™</sup> 210°C for 9-11 min.

 **PART BAKED**

Lemon juice

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.

