



# CROQUE FORESTIER

WITH HALLOUMI, GRILLED COURGETTE AND PESTO.

## INGREDIENTS

- Halloumi
- Courgette, thinly sliced with a mandolin
- Green pesto
- Garlic clove

## METHOD

- 1 Rub a clove of garlic over a slice of Forestier loaf and cover with halloumi slices.
- 2 Cover the halloumi slices with a spoon of green pesto.
- 3 Top with grilled courgette slices.
- 4 Close the toast with another slice of bread (rubbed with garlic) and grill in a contact-grill for 3 minutes at 225°C.

## PRODUCTINFO

2102128     
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.