



DEMI BAGUETTE WHITE 27

WITH HAM, CHEESE AND COLOURFUL VEGETABLES.

INGREDIENTS



- ♥ Butter
- ♥ Cooked ham, slices
- ♥ Gouda cheese, slices
- ♥ Tomato
- ♥ Egg, hard boiled
- ♥ Carrot
- ♥ Lettuce
- ♥ Cucumber

METHOD

- 1 Halve the baguette horizontally and spread some butter on the bottom side.
- 2 Compose the sandwich with a layer of cooked ham, Gouda cheese, tomatoes, cucumber, egg, carrots and lettuce.
- 3 Close the sandwich, press a little.

TIP In case you want the recipe to be more creamy, drizzle some mayonnaise on top (after composing the sandwich).

PRODUCTINFO

2103107  

Demi baguette white 27



 125g	 27cm
 50	 32
 15min.	
 210°C	 180°C for 14-16min.
PART BAKED	

White half-baguette made from the 4 basic ingredients: wheat flour, water, yeast and iodised salt.




La Lorraine
Baking passion

