



BAGUETTE BROWN 20

WITH ROASTED TURKEY, GREEN PESTO, ROMAINE LETTUCE, SUN-DRIED TOMATOES
AND PARMESAN CHEESE.

INGREDIENTS

- Roasted turkey, slices
- Green pesto
- Romaine lettuce
- Sun-dried tomatoes (semisec)
- Parmesan cheese petals

METHOD

- 1 Halve the baguette horizontally and spread the pesto on both sides.
- 2 Compose the sandwich starting with the sliced roasted turkey, followed by the romaine lettuce and sun-dried tomatoes.
- 3 Finally, sprinkle with Parmesan cheese.
- 4 Close the sandwich, press a little.

PRODUCTINFO

2103138  
Baguette brown 20



 105g	 20cm
 60	 32
 15min.	
 210°C	 180°C for 11-13min.
PART BAKED	

Long brown wheat roll made from white and wholemeal wheat flour.




La Lorraine
Baking passion

