



PAN BAGNAT BROWN LARGE

WITH SALMON BURGER, GREEK YOGHURT, DILL AND CUCUMBER.


INGREDIENTS

- Salmon burger patty (fresh or IQF frozen)
- Greek yoghurt
- Dill tops, fresh or dried
- Cucumber, slices
- Red onion, rings
- Corn salad leaves

METHOD



- 1 Bake the salmon burger first and keep warm.
- 2 Mix the Greek yoghurt with the dill and cucumber dices, season with pepper and salt.
- 3 Halve the Pan Bagnat horizontally and spread the Greek dressing on both sides of the roll.
- 4 Compose the sandwich with the salmon burger, top with extra cucumber slices, red onion rings and corn salad leaves.
- 5 Close the burger, press a little.



PRODUCTINFO


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Pan bagnat brown large



 110g  Ø 12.5cm

 45  32

 15min.

THAW & SERVE

Soft round brown wheat roll, enriched with wholemeal wheat flour, dried rye sourdough and olive oil, sprinkled with wheat bran. Ready to use, just thaw and serve.


La Lorraine
Baking passion

