



DEMI BAGUETTE FITNESS 27

WITH ROAST BEEF, PARMESAN PETALS, SUN-DRIED TOMATOES AND BALSAMIC CREAM.

INGREDIENTS

- Roast beef, slices
- Parmesan cheese petals
- Sun-dried tomato (semi-sec)
- Red onion
- Rocket
- Chives, chopped
- Toasted pine nuts
- Balsamic cream

METHOD

- 1 Halve the baguette horizontally.
 - 2 Compose the sandwich starting with the roast beef, parmesan petals, balsamic cream, rocket, red onion, and sun-dried tomato wedges.
 - 3 Additionally, sprinkle with chopped chives and toasted pine nuts to finish it off.
 - 4 Close the sandwich, press a little.
- TIP** In case you want the recipe to be more creamy or velvety, spread some cream cheese or mayonnaise on both cutting surfaces of the baguette before composing the sandwich.

PRODUCTINFO

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

Multigrain half-baguette with roasted wheat malt and a touch of wheat sourdough for a deeper flavour.
Enriched with sunflower seeds, linseed, sesame seeds, wheat bran, buckwheat and soy flakes.




La Lorraine
Baking passion

