

# PAN BAGNAT MULTISEED LARGE

WITH SPINACH, SAUTÉED MUSHROOMS AND FRIED EGG.

## INGREDIENTS

- 🍷 Young spinach leaves
- 🍄 Mushrooms, fresh

🍳 Egg

## METHOD

- 1 Stir-fry the fresh young spinach leaves and season with pepper, salt and nutmeg. And pan-fry the sliced mushrooms as well. This can be done in advance for multi portion (keep warm).
  - 2 Pan-fry the egg.
  - 3 Cut the Bagnat horizontally and spread some butter or margarine on both sides.
  - 4 Compose the sandwich starting with the spinach, then the fried egg. Season with pepper.
  - 5 Close the sandwich, press a little.
- TIP** Add some crispy bacon for meat lovers!

## PRODUCTINFO

2103853 🌱 🌱

Pan bagnat multiseed large



📏 110g    📏 Ø 12.5cm  
📅 45    📅 28  
🕒 15min.  
**THAW & SERVE**

Soft round multigrain roll, enriched with a little dried wheat sourdough and lots of sunflower seeds, sesame seeds, linseed, wheat bran and poppy seeds. Ready to use, just thaw and serve.

  
**La Lorraine**  
*Baking passion*