

# ARTISANAL DURUM GRAIN ROLL

WITH SWEET PEPPER TAPENADE, GRILLED HALLOUMI, BLACK OLIVES, ROMAINE LETTUCE  
AND ROASTED ALMONDS WITH FRESH ROSEMARY.

## INGREDIENTS

- Sweet pepper tapenade (or peppadew) ready made
- Halloumi cheese (or feta cheese)
- Black olives, pitted
- Romaine lettuce
- Almonds (or almond shavings), roasted
- Rosemary, fresh
- Yogurt (low fat)
- Spices: garlic powder, salt & pepper, maple syrup, olive oil, chili flakes

## METHOD

- 1 First roast the almonds. Place a medium sized skillet over medium heat, then add the olive oil, rosemary, and garlic powder to the pan. Sauté for 2-3 minutes stirring constantly, making sure the mixture doesn't brown. Then add the sea salt and almonds to the pan and stir to combine. Add the maple syrup, and stir again to combine, before scraping the almonds out of the pan and onto the lined baking sheet. Place the almonds back in the oven for 10-15 minutes to make sure the herbed coating properly dries on (low temperature), and the almonds remain crunchy. Store them in an airtight container at room temperature for up to 2 weeks.
  - 2 Grill 2 thick slices of halloumi cheese
  - 3 Halve the roll horizontally and compose the sandwich starting with a nice layer of sweet pepper tapenade. Then the grilled halloumi.
  - 4 Cover with the black olives (sliced) and romaine lettuce.
  - 5 Sprinkle the roasted and coated almonds on top.
  - 6 Close the sandwich, press a little.
- TIP** Serve with yogurt sprinkled with chili flakes aside.

## PRODUCTINFO

2104603     
Artisanal durum grain roll



 80g	 18cm
 70	 28
 15min.	
 210°C	 180°C for 8-10min.
PART BAKED	

Artisanal roll made from durum wheat flour, with liquid active wheat sourdough. Thanks to the long maturation time in combination with the characteristics of durum flour, this roll develops its unique, nutty & buttery taste with a creamy yellow crumb and a golden crust and above all: a longer shelf life after baking.

  
**La Lorraine**  
*Baking passion*

