



ARTISANAL DURUM GRAIN DEMI BAGUETTE

WITH GORGONZOLA, MOROCCAN DATES, CRISPY BACON AND HONEY.

INGREDIENTS

- ♥ Moroccan dates (Medjoul)
- ♥ Gorgonzola cheese
- ♥ Bacon rashers (eventually pre-cooked or pre-grilled)
- ♥ Honey (liquid)
- ♥ Fresh figs (optional)
- ♥ Walnuts (optional)

METHOD

- 1 First pan-fry or oven-bake the bacon rashers until crispy.
- 2 Halve the durum demi-baguette horizontally.
- 3 Chop up some pitted dates.
- 4 Compose the sandwich starting with a nice layer of crispy bacon, morsels of Gorgonzola cheese, dates and walnuts. Drizzle with honey.
- 5 Close the sandwich, press a little.

TIP Top with a few slices of fresh fig to create more colour.

TIP If you leave out the nuts, you can add some hazelnut oil on the cutting surfaces of the demi baguette as a secret ingredient!

PRODUCTINFO

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Artisanal durum grain demi baguette



| | |
|------------|-----------------------|
| 📏 130g | 📏 26.5cm |
| 📏 40 | 📏 28 |
| 🕒 15min. | |
| 🔥 210°C | 🔥 180°C for 11-13min. |
| PART BAKED | |

Artisanal half-baguette 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 half-baguette develops its unique, nutty & buttery taste with a creamy yellow crumb and a golden crust and above all: a longer shelf life after baking.


Baking passion

