



ARTISANAL OAT-SUNFLOWER LOAF

WITH YELLOW CURRY FLAVOURED HUMMUS, OVEN-BAKED RED BELL PEPPER, SOY SAUCE
AND RED RADISH SPROUTS.

INGREDIENTS

- Hummus, yellow curry flavoured
- Red bell pepper, oven-baked and peeled
- Dash of soy sauce
- Red radish sprouts
- Optional: fresh leaf of cilantro







METHOD

- 1 First, oven-bake the red bell peppers and peel them (or buy them prepared in a jar or tin).
- 2 Eventually toast a slice of bread.
- 3 Compose the open sandwich starting with a thick layer of curry flavoured hummus, bell pepper, dash of soy sauce, and a hand of red radish sprouts.
- 4 Decorate with a leaf of fresh cilantro.

PRODUCT INFO

2104629   
Artisanal oat-sunflower loaf



 450g	 22cm
 20	 32
 240°C	 210°C for 14-16min.
PART BAKED	

Artisanal partly wholemeal loaf made from wheat and oat flour, with roasted sunflower seeds and liquid active wheat sourdough. Enriched with oats soaked in oat sourdough. Decorated with oat and sunflower seeds and flour dusted. Thanks to the soaked oats in combination with the long maturation time, this loaf develops its well-balanced taste and stays fresh for longer.