



ARTISANAL OAT-SUNFLOWER DEMI BAGUETTE

WITH HUMMUS — CHICKEN TIKKA MASALA.

INGREDIENTS

- ☛ Hummus
- ☛ Pre-cooked chicken filet with Indian spices (mixture of curry, cumin, turmeric, coriander seeds, ginger, cardamom, cinnamon, fenugreek, clove) or pre-cooked "chicken masala"
- ☛ Baby romaine lettuce leaves
- ☛ Spring onion, cut in rings
- ☛ Sunflower seeds, roasted
- ☛ Yoghurt dressing (Yogorette)

METHOD

- 1 Compose the sandwich starting with the hummus, followed by the prepared chicken masala slices.
- 2 Top with the spring onion rings, baby romaine lettuce leaves and roasted sunflower seeds.
- 3 Finally, pour on the yoghurt dressing.
- 4 Close the sandwich and press a little.

PRODUCT INFO

2104631   
Artisanal oat-sunflower demi baguette



 160g	 24cm
 40	 32
 15min.	
 210°C	 180°C for 11-13min.
PART BAKED	

Artisanal partly wholemeal half-baguette 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 half-baguette develops its well-balanced taste and stays fresh for longer.


La Lorraine
Baking passion

