



ARTISANAL BUCKWHEAT- LINSEED LOAF

WITH PEANUT BUTTER, BANANA AND LEEK SPROUTS FOR A SPICY TWIST.

INGREDIENTS

- Peanut butter
- Banana, 3 – 4 slices

- Leek sprouts

METHOD

- 1 First, toast a slice of bread if desired.
 - 2 Spread a thick layer of peanut butter on the slice of bread and top with 4 slices banana.
 - 3 Sprinkle some leek sprouts on top to finish.
- TIP** Serve as a panini or grilled sandwich!
- TIP** For a full breakfast experience: replace the sprouts with coconut & cocoa granola.

PRODUCTINFO

2104633 🍞 🥖 🥕

Artisanal buckwheat-linseed loaf



📏 450g	📏 24cm
📅 14	📅 32
🔥 240°C	🔥 210°C for 14-16min.
PART BAKED	

Artisanal loaf made from wheat and buckwheat flour, with liquid active wheat sourdough. Enriched with buckwheat and brown linseed soaked in spelt sourdough. Decorated with buckwheat grits and flour dusted. Thanks to the soaked grains & seeds in combination with the long maturation time, this loaf develops its specific taste and stays fresh for longer.