



ARTISANAL BUCKWHEAT-LINSEED DEMI BAGUETTE

WITH A CRUNCHY SPICY TOFU SALAD.

INGREDIENTS

- ♥ Tofu cubes flavoured with yellow curry (available: ready-to-use)
- ♥ Green apple, dices
- ♥ Cashews, chopped
- ♥ Celery, dices
- ♥ Red onion, sliced
- ♥ Vegan mayonnaise
- ♥ Cilantro leaves, chopped
- ♥ Lemon juice & cayenne pepper

METHOD

- 1 Make the salad: a composition of pan-fried tofu cubes with yellow curry powder, apple dices, chopped cashews, celery, chopped red onion, vegan mayonnaise and chopped cilantro. A few drops of lime juice and cayenne pepper.
- 2 Compose the sandwich: empty a little crumb out of the baguette and fill the baguette with the salad.
- 3 Close the sandwich, press a little.

PRODUCT INFO

2104635

Artisanal buckwheat-linseed demi baguette



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

Artisanal half-baguette 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 half-baguette develops its specific taste and stays fresh for longer.



Baking passion