



ARTISANAL WHEAT DEMI BAGUETTE

WITH MARINATED MULTI-COLOURED CHERRY TOMATO SALAD AND TARRAGON.

INGREDIENTS

- Cream cheese plain (type Philadelphia light)
- Fresh multi-coloured cherry mix
- Wine vinegar
- Garlic clove
- Fresh oregano
- Red onion rings
- Fresh tarragon leaves

METHOD

- 1 First, let the halved cherry tomatoes marinate in a vinegar with olive oil, oregano, finely chopped red onion, garlic, black pepper and salt.
 - 2 Halve the baguette horizontally and compose the sandwich starting with a layer of soft cream cheese.
 - 3 Spoon the multi-coloured tomato mixture on top.
 - 4 Finish with a decoration of fresh tarragon leaves.
- TIP** Roast or toast the cutting surface of the horizontally halved demi baguette first (bruschetta-style).

PRODUCTINFO

2104666 
Artisanal wheat demi baguette



 130g	 27cm
 40	 32
 15min.	
 210°C	 180°C for 11-13min.
PART BAKED	

Artisanal demi baguette made from wheat and durum flour, with a combination of active liquid wheat and rye sourdough. Made according to the traditional production methods with long maturation times. Resulting in a moist, semi-open crumb structure and a rich yet accessible taste. Baked on stone and flour dusted.


La Lorraine
Baking passion

