



# CIABATTA SNACK

WITH VITELLO TONATO, ROCKET SALAD, CAPERS, PINE NUTS AND BALSAMIC CREAM.

## INGREDIENTS

- ♥ Roasted veal, thin slices
- ♥ Butter
- ♥ Rocket salad
- ♥ Pine nuts
- ♥ Capers, drained
- ♥ Balsamic cream
- ♥ Anchovy fillets
- ♥ Canned tuna
- ♥ Lemon, juice only
- ♥ Mustard
- ♥ Sunflower oil

## METHOD

- 1 First start making the tuna mayonnaise: place the egg yolks, mustard, lemon juice and sunflower oil in a mixer and mix for about 10 seconds to get a smooth mayonnaise. Then add the tuna, anchovy and capers. Mix for another 30 seconds. Season to taste with pepper and salt.
- 2 Halve the baguette horizontally and spread some butter on both cutting surfaces of the baguette.
- 3 Compose the sandwich with slices of roasted veal, tuna mayonnaise and rocket salad.
- 4 Subsequently, top with some extra capers and pine nuts. Sprinkle with balsamic cream to finish it off.
- 5 Close the sandwich, press a little.

## PRODUCTINFO

2306500   
Ciabatta snack



 125g	 17.5cm
 2x25	 32
 230°C	 200°C for 0-3min.
FULLY BAKED	

Fully baked ciabatta made from wheat flour and an active liquid wheat sourdough, enriched with olive oil.  
Baked on stone.