



FARMERS BREAD WHITE

WITH GRILLED ITALIAN VEG MIX PANINI WITH BASIL AIOLI, MOZZARELLA AND PROVOLONE CHEESE.

INGREDIENTS

- ♥ Pesto from basil, 2 teaspoons
- ♥ Aioli or garlic mayonnaise, 2 teaspoons
- ♥ Mozzarella cheese, 4 slices
- ♥ Prepared Italian veg mix (on oil or frozen)
- ♥ Dried Italian herbs
- ♥ Provolone cheese (or parmesan cheese), grated
- ♥ Pepper & Salt
- ♥ Fresh basil

METHOD

- 1 Mix the green pesto and aioli together.
- 2 Spread the mixture on both slices of the bread.
- 3 Compose the sandwich starting with the mozzarella, then the prepared Italian vegetable mix, sprinkle with the herbs, pepper and salt.
- 4 Finish with the grated parmesan cheese and a fresh basil leaf.
- 5 Close the sandwich (with the other slice of bread with the spread at the inside) and grill in a contact-grill for 3 minutes at 225°C.







TIP Grill the sandwich between a sheet of baking paper to protect your contact grill and avoid burning the ingredients.

TIP Instead of first composing the sandwich and grill it later, you can also choose to first grill/toast the slices of bread and compose the sandwich later.

PRODUCTINFO

2307013 
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 800g  42cm
 7  32
 240°C  210°C for 14-16min.
PART BAKED

Artisanal white loaf made from wheat and rye flour, with liquid active wheat and rye sourdough. Long maturation time, flour dusted and baked on stone.


La Lorraine
Baking passion

