



FARMERS BREAD DARK

WITH SALAD FROM SMOKED SALMON WITH ORANGE PEEL IN GREEK YOGHURT ON LETTUCE (1ST LAYER) AND CUCUMBER-APPLE-FENNEL SALAD IN GREEK YOGHURT (2ND LAYER).

INGREDIENTS

- 🍷 Greek yoghurt
- 🍷 Orange organic, zest grated
- 🍷 Smoked salmon, slices
- 🍷 Lettuce
- 🍷 Cucumber, peeled and unseeded, sliced
- 🍷 Green apple, Granny Smith
- 🍷 Fresh fennel
- 🍷 Pepper and salt
- 🍷 Dash of lemon juice

METHOD

- 1 First, make the composed salads. Start with making the first salad: Mingle the sliced smoked salmon with the Greek yoghurt and season with grated orange peel, pepper and salt.
- 2 Next, make the second salad: Mingle green apple dices with thin sliced cucumber and thin sliced fennel (with a mandolin).
- 3 Compose the sandwich. First, butter the 3 slices of bread.
- 4 Bottom sandwich: spread the vegetable salad on the first slice of bread and finish with some greens from the fennel. Close the sandwich with a second slice of bread.
- 5 Upper sandwich: lay some lettuce leaves on the second slice of bread and cover with the prepared salmon salad.
- 6 Close the club sandwich with a third (final) slice of bread. Press a little.

PRODUCTINFO

2307014 🍷 🍷 🍷
Farmers bread dark



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

Artisanal dark multigrain loaf made from wheat and rye flour, with liquid active wheat and rye sourdough. Enriched with sunflower seeds, linseed, wheat bran, soybeans and sesame seeds and roasted malt. Long maturation time, flour dusted and baked on stone.




La Lorraine
Baking passion