



# ARTISANAL WHEAT-RYE LOAF

WITH FRESH CHEESE, RADISH & CHIVES.

## INGREDIENTS

- Local fresh cheese
- Radish, sliced
- Chives, chopped
- Pepper and salt







## METHOD

- 1 Butter the slices of rye bread.
- 2 Spread the fresh cheese of your choice & season with pepper and salt.
- 3 Cover with slices of radish and decorate with chopped chives.

## PRODUCT INFO

4030100   
Artisanal wheat-rye loaf



 450g	 24cm
 14	 28
 240°C	 210°C for 14-16min.
PART BAKED	

Artisanal loaf made from wheat and rye flour, with liquid active wheat sourdough and rye sourdough. Thanks to mixture of sourdoughs in combination with the long maturation time, this loaf has all characteristics of a typical rye bread with a rather closed crumb structure and a tempered rye acidity flavour. Flour dusted and baked on stone.

  
**La Lorraine**  
*Baking passion*

