

RUSTIC CUBE VITAL

WITH VEGGIE BURGER, VEGAN CHEESE AND TOMATO CHUTNEY.

INGREDIENTS

- Veggie burger
- Vegan cheese slice (Violife)
- Lettuce
- Tomatoes, sliced
- Tomato chutney (Bresc)

METHOD

- 1 Fry the veggie burger until golden brown.
- 2 Halve the roll horizontally.
- 3 Compose the burger: start with the lettuce, followed by the tomatoes and the veggie burger.
- 4 Top with vegan cheese and finish with the tomato chutney.
- 5 Close the burger, press a little.

PRODUCTINFO

4800093  
RUSTIC CUBE VITAL



 80g	 7.5cm
 60	 40
 15min.	
 210°C	 180°C for 6-8min.
PART BAKED	

Rustic square roll made from wheat flour, enriched with grated carrots, sunflower seeds, pumpkin seeds, sesame seeds and poppy seeds. Thanks to the long maturation time of the dough at different temperatures, this roll develops its taste and moist, semi-open crumb.


La Lorraine
Baking passion

