

# RUSTIC CUBE MULTISEED

WITH CRISPY CHICKEN FILLET, CUCUMBER KIMCHI AND SPICY MAYONNAISE.

## INGREDIENTS

- Crispy chicken fillet
- Cucumber, sliced
- Red pointed pepper, sliced
- Red onion rings
- Rocket
- Kimchee Base sauce (Yama Food)
- Spicy mayonnaise
- Sesame seeds

## METHOD

- 1 Slice the cucumber, red pointed pepper and onion. Mix the vegetables with the Kimchee Base sauce and leave to marinate (min. 1 hour).
- 2 Fry the chicken fillet until crispy.
- 3 Halve the roll horizontally.
- 4 Compose the burger: start with the rocket, followed by the cucumber kimchi and the crispy chicken fillet.
- 5 Top with spicy mayonnaise and sprinkle with sesame seeds.
- 6 Close the burger, press a little.

## PRODUCT INFO

5001618    
RUSTIC CUBE MULTISEED



 100g	 9cm
 40	 48
 15min.	
 210°C	 180°C for 6-8min.
PART BAKED	

Rustic square roll made from wheat flour, enriched with wheat germs and malted barley. Decorated with linseed, sesame seeds, sunflower seeds and oat flakes. 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

