



# RUSTIC CUBE RAISIN CINNAMON

WITH SMOKED CHICKEN, FARMHOUSE BRIE AND CARAMELISED APPLE.

## INGREDIENTS

- Smoked chicken fillet
- Farmhouse brie
- Dried figs
- Apple (caramelised and cut into wedges)
- Little gem lettuce
- Flat-leaf parsley
- Balsamic vinegar
- Honey
- Sugar

## METHOD

- 1 Cut the figs into pieces and slowly bring to the boil with the sugar and balsamic vinegar. Simmer gently until the mixture becomes syrupy.
- 2 Caramelize the apple wedges with honey.
- 3 Halve the roll horizontally.
- 4 Compose the sandwich: start with the little gem lettuce, followed by the smoked chicken, warm caramelised apple wedges and farmhouse brie.
- 5 Garnish with the balsamic-infused figs and parsley.
- 6 Close the sandwich, press a little.

## PRODUCT INFO

5001735

RUSTIC CUBE RAISIN CINNAMON



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

Rustic square roll made from wheat and rye flour, enriched with raisins, cinnamon and malted barley. Thanks to the long maturation time of the dough at different temperatures, this roll develops its taste and moist, semi-open crumb. Flour dusted.

  
**La Lorraine**  
*Baking passion*

