

RUSTIC CUBE OLIVES & HERBS

WITH TUNA, GREEN BEANS, TOMATOES, EGG, APPLE AND ROCKET.

INGREDIENTS

- Tuna, in oil
- Granny Smith apple, finely diced
- Red onion, sliced
- Hard-boiled egg, sliced
- Cherry tomatoes, sliced
- Capers
- Gherkins, sliced
- Fine green bean, blanched and sliced
- Radish, sliced
- Rocket
- Greek yogurt
- Mayonnaise
- Ketchup
- Mustard
- Lemon juice
- Salt and pepper

METHOD

- 1 Make the dressing: mix the yogurt, mayonnaise, ketchup, mustard and lemon juice.
- 2 Make the "Nicoise" salad: Combine the dressing with tuna, apple, red onion, capers, gherkins and fine green beans. Season to taste with salt & pepper.
- 3 Halve the roll horizontally.
- 4 Compose the sandwich: start with the rocket, followed by the "Nicoise" salad. Garnish with some chopped cherry tomatoes, radish, red onion and pieces of egg.
- 5 Close the sandwich, press a little.

PRODUCT INFO

5001736  
RUSTIC CUBE OLIVES & HERBS



 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 green and black olives and malted barley. Flavoured with aromatic herbs such as oregano, onion, garlic, black pepper, basil, rosemary and sage. 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

