



RUSTIC CUBE WHITE

WITH PULLED BEEF, RED COLESLAW, SWEET CORN AND BARBECUE SAUCE.

INGREDIENTS

- Pulled beef
- Red cabbage, sliced
- Sweet corn
- Rocket
- Chives
- Yogurt
- Barbecue sauce
- Mayonnaise
- Garlic
- Sushi vinegar
- Sugar
- Salt and pepper

METHOD

- 1 Make the dressing: Combine the yogurt, mayonnaise, garlic, sushi vinegar and sugar. Season to taste with salt and pepper.
- 2 Make the coleslaw: Cut the red cabbage into thin strips and add the sweet corn.
- 3 Heat up the pulled beef.
- 4 Halve the roll horizontally.
- 5 Compose the sandwich: start with rocket, followed by the hot pulled beef.
- 6 Top with barbecue sauce and garnish with the red cabbage coleslaw and chives.
- 7 Close the sandwich, press a little.

PRODUCT INFO

5001737 
RUSTIC CUBE WHITE



 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 wheat germs. 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

