



RUSTIC DEMI BAGUETTE WHITE PRE-SLICED FB

WITH RIPENED GOAT CHEESE, MARINATED SUNDRIED TOMATOES, SPRING ONION, ROCKET SALAD AND CHILI PEPPER.



INGREDIENTS

- ♥ Ripened goat cheese
- ♥ Marinated sundried tomatoes
- ♥ Spring onion
- ♥ Rocket salad
- ♥ Ground chili pepper

METHOD

- 1 First spread some soft cream cheese on both cutting surfaces of the baguette (instead of butter, margarine or mayonnaise).
- 2 Compose sandwich starting with the sliced goat cheese and season with ground chili pepper.
- 3 Followed by the rocket, then the tomatoes and chopped spring onion.
- 4 Close the sandwich, press a little.

PRODUCTINFO

5001923  

Rustic demi baguette white pre-sliced FB



 120g	 21.25cm
 6x6	 56
 230°C	 200°C for 3-4 min.
FULLY BAKED	

Fully baked & pre-sliced rustic looking halfbaguette, from wheat flour. Ready to fill as a sandwich carrier.


La Lorraine
Baking passion

