



PAN BAGNAT MULTISEED LARGE

WITH PULLED PORK, JALAPEÑOS AND TERIYAKI SAUCE.

INGREDIENTS

- Pulled pork
- Tomato, sliced
- Pickled jalapeños
- Teriyaki sauce
- Fried onions
- Cheddar cheese
- Onion chutney

METHOD

- 1 First spread some teriyaki sauce on both sides of the panini.
- 2 Compose the panini: start with the pulled pork, followed by the tomato slices, cheddar and onion chutney.
- 3 Top with jalapeños and fried onions.
- 4 Close the sandwich, press a little.
- 5 Grill for 2 more minutes at 230°C.

PRODUCT INFO


2103853 

PAN BAGNAT MULTISEED LARGE



 110g  Ø 12.5cm

 45  28

 15min.

THAW & SERVE

Soft round multigrain roll, enriched with a little dried wheat sourdough and lots of sunflower seeds, sesame seeds, linseed, wheat bran and poppy seeds. Ready to use, just thaw and serve.


La Lorraine
Baking passion

