

# DEMI BAGUETTE SPANISH STYLE

WITH ROASTED CHICKEN BREAST, CRISPY BACON, MANGO CUBES AND ANDALOUSE SAUCE.



## INGREDIENTS

- Roasted chicken breast, slices
- Bacon rashers
- Mango cubes
- Cress
- Andalouse sauce

## METHOD

- 1 Halve the demi baguette horizontally and spread the andalouse sauce on the bottom surface of the baguette.
- 2 Pan-fry the bacon until crispy. Place the rashers on paper towel to drain.
- 3 Compose the sandwich: start with the slices of roasted chicken fillet, followed by the bacon and mango cubes.
- 4 Garnish with cress.
- 5 Close the sandwich, press a little.

## PRODUCTINFO

4040153  

DEMI BAGUETTE SPANISH STYLE



 155g	 27cm
 36	 28
 15min.	
 210°C	 180°C for 14-16min.
PART BAKED	

Rustic looking white half-baguette made from wheat flour. The blunt ends and characteristic straight incision make this rectangular half-baguette an ideal sandwich carrier. Flour dusted.

  
**La Lorraine**  
*Baking passion*

