



PAN BAGNAT WHITE LARGE

WITH COUNTRY PATÉ, CRANBERRY COMPOTE, WITLOF AND APPLE.

INGREDIENTS

- Country paté
- Cranberry compote
- Witlof (chicory leaves), chopped
- Apple, thinly sliced
- Pickled red onions
- Gherkin

METHOD

- 1 Halve the pan bagnat horizontally.
- 2 Spread a generous amount of country paté on the pan bagnat.
- 3 Add the cranberry compote on top.
- 4 Top with the apple slices.
- 5 Finish with the copped witlof.
- 6 Serve with pickled red onions and gherkin.

PRODUCT INFO

2103186

Pan bagnat white large



110g Ø 12.5cm

45 32

15min.

THAW & SERVE

Soft round wheat roll enriched with dried rye sourdough and olive oil. Just thaw and serve. Suitable for cold fillings or for grilling (panini). Ready to use, just thaw and serve.


La Lorraine
Baking passion

