



PAN BAGNAT MULTISEED LARGE

WITH COUNTRY HAM, HONEY-MUSTARD SAUCE WITH DILL, LETTUCE AND TOMATO.

INGREDIENTS

- Country ham on the bone, sliced thinly
- Honey-mustard sauce
- Fresh dill, chopped
- Lettuce
- Tomato
- Salt and pepper






METHOD

- 1 Halve the pan bagnat horizontally.
- 2 Add the chopped dill to the honey-mustard sauce.
- 3 Compose the sandwich: start with the country ham, followed by lettuce and a slice of tomato.
- 4 Drizzle with the honey-mustard sauce with dill.
- 5 Close the sandwich, press a little.

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

