



Recipe created by :
The Bridor x Garden Gourmet collaboration



Recipe made with :

38288 Rye and Cereal Half-Baguette 120g

PART-BAKED

Persons
10

Preparation time
10 min

Difficulty
● ● ● ● ●

Moments of consumption :

Breakfast | Snack | **Dinner** | **Lunch** | Brunch | Aperitif

THE FRENCHIE

HOT DOG

List of ingredients

- 10 BRIDOR Rye and Cereals Half-Baguettes
- 10 GARDEN GOURMET® Sensational Sausages™
- 300 g pointed cabbage
- 100 g maple syrup
- 100 g Meaux mustard
- 30 g sherry vinegar
- 15 drops of Tabasco
- 20 g chopped spring onions
- 40 g fried onions
- 100 g ketchup
- 100 g American mustard

Preparation steps

- 1 The day before, lightly salt the pointed cabbage, add a few drops of wine vinegar to lightly cook it and set aside in the refrigerator.
- 2 Poach the GARDEN GOURMET® Sensational Sausages™ for 4 minutes, strain and dry well.
- 3 Brown the GARDEN GOURMET® Sensational Sausages™ in a frying pan for around 4 minutes.
- 4 Mix together the maple syrup, Meaux mustard, sherry vinegar and tabasco.
- 5 Squeeze the cabbage to remove all the moisture then season with this vinaigrette.
- 6 Slice open the baguette along the top without cutting it into two and place some cabbage inside.
- 7 Add the GARDEN GOURMET® Sensational Sausage™.
- 8 Top with the ketchup, mustard, a few fried onions and the spring onions.

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