



RYE AND CEREALS HALF-BAGUETTE GRAVLAX SALMON



List of ingredients

- 1 Rye and Cereals Half-Baguette
- 50g tarama sauce
- 100g salmon
- 50g wakame seaweed
- 20g black radishes
- Roasted sesame seeds
- Poppy seeds



Recipe created by :
Jean-Jacques Massé, Meilleur Ouvrier de France



Recipe made with :

38288 Rye and Cereal Half-Baguette 120g

PART-BAKED

Persons
1

Preparation time
20 min

Difficulty
● ● ● ● ●

Moments of consumption :

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



Preparation steps

- 1 Marinate the salmon for 12 hours in the marinade.
- 2 Sprinkle poppy seeds and roasted sesame seeds over the marinated salmon, and cut into not too thin slices.
- 3 Cut the Rye and Cereals Half-Baguette in 2/3.
- 4 Fill the Half-Baguette, starting with the sauce, the wakame and then the rest of the ingredients.

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