

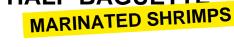




## Recipe created by: Jean-Jacques Massé, Meilleur Ouvrier de France



## RYE AND CEREALS **HALF-BAGUETTE**



## List of ingredients

- 1 Rye and Cereals Half-Baguette
- 50g exotic sauce
- 60g shrimps
- 10g marinade
- 1/4 mango
- 1/4 avocado
- Chopped mint
- Germinated alfalfa seeds

Recipe made with:

38288 Rye and Cereal Half-Baguette 120g

Persons Preparation time 1 20 min

Moments of consumption:

Breakfast | Snack | Dinner | Lunch | Brunch | Aperitif

## Preparation steps

- Thinly slice the beets and cut the cooked red ones into cubes and the potatoes into sticks.
- Cut the mango and avocado into thin slices.
- Cut the Rye and Cereals Half-Baguette in 2/3.
  - Fill the sandwich, starting with the sauce, the alfalfa seeds, the slices of mango and avocado and the shrimps, then season with roughly chopped mint leaves.

