



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



RYE AND CEREALS HALF-BAGUETTE MARINATED SHRIMPS

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



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



Preparation steps

- 1 Thinly slice the beets and cut the cooked red ones into cubes and the potatoes into sticks.
- 2 Cut the mango and avocado into thin slices.
- 3 Cut the Rye and Cereals Half-Baguette in 2/3.
- 4 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.

SHARE

THE BAKERY CULTURES
OF THE WORLD