

Summer Smoked Salmon

Smoked salmon, creamy and tart creme fraiche and cream cheese piled on top of crunchy Whole Wheat Sourdough

Ingredients

- 1 tbsp chopped fresh chives
- 1/8 fresh dill, chopped
- 1.5 tbsp creme fraiche
- 1 oz cream cheese, soften to room temperature
- salt and pepper
- 3 slices smoked salmon
- 1 slice Country Whole Wheat Sourdough

Directions

1. Combine chives, dill, creme fraiche, cream cheese, salt and pepper in a bowl
2. Toast Country Whole Wheat Sourdough until golden
3. Spread herb cream cheese over the bread
4. Top with smoked salmon, another tablespoon of herb cream cheese and a sprig of dill
5. Enjoy!

Country Whole Wheat Sourdough

Crafted with mother of sourdough, natural leavening which promotes nutrient absorption. Long fermentation and retardation create crusty crust and fluffy crumb. Andersen's Country Whole Wheat Sourdough is a perfect vessel for simple sandwiches for lunch or grilled cheese sandwiches.

We suggest you to consume the bread within 3-5 days in since no preservatives or additives are added



Pizza Grilled Cheese with Pepperoni

A fun twist on pizza, perfect for summer

Ingredients

- 1 tbsp butter
- 2 slices Whole Wheat Sourdough
- 4 slices mozzarella cheese
- 10 slices pepperoni

Garlic Butter

- 3 tbsp butter
- 1/4 tsp Italian seasoning
- 1/4 tsp garlic powder
- 1/8 tsp salt

Directions

1. Layer mozzarella cheese, pepperoni and another slice of mozzarella on a slice of bread
2. Place the other piece of bread on top
3. Melt butter in the microwave then stir in Italian seasoning, garlic powder and salt
4. Brush garlic butter on both sides of grilled cheese
5. Toast grilled cheese on skillet until cheese is melted
6. Enjoy!

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Caprese Burrata

with Whole Wheat Sourdough

Ingredients

- 1 slice Whole Wheat Sourdough
- 3-4 cherry tomatoes
- Splash of extra virgin oil
- 1 burrata
- salt and pepper
- 1/8 cup balsamic vinegar (optional)

Directions

1. Toast whole wheat sourdough until golden
2. Drizzle olive oil on bread
3. Spread burrata on top of the bread
4. Cut cherry tomatoes in halves and layer on top of burrata
5. Chop basil and layer on top
6. Drizzle olive oil on top and add salt and pepper
7. Enjoy!

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