



Red Bean Toast- Ogura Toast

Warm toasted white bread topped with red bean paste and whipped cream

Ingredients

- 1 slice thick sliced white bread
- 4 tblsp red bean paste
- 2 tblsp butter
- whipped cream

Directions

1. Make 3 slits each side on top of the white bread
2. Toast white bread
3. Spread butter and red bean paste on bread
4. Scoop a dallop of whipped cream on top of the toast

Premium White Bread

Andersen Bakery's Premium White Bread is carefully crafted with low temperature fermentation similar to Yudane dough to enhance the sweet aroma, flavors and pillowy soft texture

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



Pesto Chicken Sandwich

This warm pesto chicken sandwich with melty mozzarella cheese and pesto on aromatic white bread is simple yet delicious!

Ingredients

- 2 sliced white bread
- 1 tblsp pesto sauce
- 1 portion grilled chicken
- 1/8 cup shredded mozzarella cheese
- 2 basil leaves
- 1 oz roasted tomato

Directions

1. Toast white bread
2. Place mozzarella cheese on top of the chicken and warm up in microwave
3. Spread pesto sauce on white bread and place chicken with melted cheese on top of the bread
4. Layer basil leaves and roasted tomato on top of chicken and assemble sandwich

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