



Salmon and Brie Ficelle with Apple Cucumber Vinaigrette

1 *Au Pain Doré Ficelle*, pre-cooked and thawed
160 g brie cheese
Freshly ground whole pepper
120 g smoked salmon or trout

Vinaigrette

1 small garden cucumber
1 Paula Red apple
1 small red onion
4 tablespoons olive oil
2 tablespoons sherry vinegar

To prepare vinaigrette, cut cucumber, apple and red onion into very small cubes (brunoise). There must be equal quantities of fruit and vegetables. Stir in olive oil and sherry vinegar and keep in the refrigerator.

Preheat oven to 350 °F. Cut ficelle lengthwise, remove excess crumb and fill with brie cheese. Close ficelle and cook in the oven until cheese has melted. Remove from oven and cut into four equal pieces. Roll a slice of salmon or trout around each small sandwich and pour vinaigrette on top.

*Recipe created for
Boulangerie Au Pain Doré
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