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BAKING THE
Difference.

CHICKEN WALDORF IN SEEDED SOURDOUGH

Made with Il Granino Seeded Sourdough

A fun little spin on the good old chicken sandwich. Waldorf salad is a culinary classic and adds a little touch of sophistication to lunchtime. Il Granino's Seeded Sourdough is the perfect host to this crunchy, sweet and satisfying sambo!

INGREDIENTS

4 slices Il Granino Seeded Sourdough loaf
250g cooked chicken, sliced 0.5 - 1cm thick
Butter
Watercress

Waldorf salad

¼ small Bravo apple, finely diced
1 large celery stick, finely diced
2 tbsp sour cherries, (if unavailable use cranberries)
2 tbsp walnuts, chopped
2 tbsp chopped parsley
4 tbsp good quality mayo
1 tbsp lemon juice
Seasoning to taste

METHOD

To prepare waldorf salad
Combine mayonnaise and lemon juice.
In a separate bowl, combine remaining ingredients.
Toss through mayonnaise dressing, season and put aside whilst preparing rolls.

ASSEMBLY

Butter Seeded Sourdough Slices
Layer a generous amount of waldorf salad onto two slices of buttered bread.
Top with sliced cooked chicken, watercress and remaining sliced bread.
Enjoy immediately.



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