THE 18-GRAM BAGUETTE

Brie, caramelised onion and a proper pile of turkey on a crusty baguette. Everything a sandwich shop would charge you fifteen dollars for, built in five minutes.



SERVES 1 ♥ PREP 5 MINS ♥ COOK 3 MINS

WHAT YOU'LL NEED

- 125g Ingham's Turkey Original Breast Pieces
- 1 small baguette or crusty roll
- 40g brie, sliced
- 1 tbsp caramelised onion relish
- 1 large handful rocket
- Butter, softened, for spreading
- Salt and pepper, to taste
- Bread knife, and a sandwich press or grill

HOW TO COOK

1. Split the baguette lengthways, leaving a hinge along one side so it opens like a book.
2. Toast the slices under a grill or in a sandwich press for 2–3 minutes, until just golden.
3. Spread with butter while it's still warm, then the onion relish, right to the edges.
4. Lay the brie over the warm bread so it starts to soften.
5. Pile in the turkey pieces. Don't be shy, this is where the protein lives. Season with salt and pepper.
6. Top with rocket, close it up, press down firmly and cut in half on the diagonal.