

THAI CLUB SANDWICH WITH CHICKEN



USED BESC PRODUCTS



Besc Lemongrass puree
450g



Ginger puree 450g

INGREDIENTS

4

- 12 slices white bread, crusts removed
- 200 g thinly sliced chicken fillet
- 1 red onion
- 100 g Besc Alioli limón
- 25 g coconut milk
- ½ lime
- 10 g Besc Ginger puree
- 10 g Besc Lemongrass puree
- 10 g coriander, chopped
- 100 g bean sprouts
- 100 g chestnut mushrooms
- 3 stalks spring onion
- 150 g sliced iceberg lettuce
- 20 g Besc WOKchilli
- 4 wooden skewers

PREPARATION METHOD

Preheat the barbecue or grill. For the cream, mix the coconut milk, red chilli, ginger and lemongrass puree into the alioli. Slice the red onion and spring onion into rings and slice the mushroom extremely finely. Grill the slices of bread. Spread the cream on them and arrange half the chicken, mushrooms, lettuce, bean sprouts, spring onion and coriander on them. Place some cream on top. Repeat and then place the last slice of bread on top. Cut them in half and stick the skewers into the sandwich.