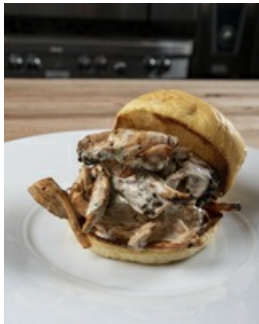




# BBQ CHICKEN SANDWICH WITH WHITE BBQ SAUCE



## QimiQ VORTEILE

- Dairy cream - best quality
- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat



30



leicht

## ZUTATEN FÜR 6 PORTIONEN

### BBQ CHICKEN

**6 Stück** Pouletbrustfilet

**1 QT** QimiQ Marinade

**0.5 Tasse(n)**

**1 Tasse(n)** BBQ Spice Rub

### WHITE BBQ SAUCE

**3 Tasse(n)** Mayonnaise 40 % Fett

**0.5 Tasse(n)** QimiQ Rahm-Basis, glatt gerührt

**1 Tasse(n)** Apfelessig

**1 EL** Worcestershiresauce

**1 TL**

**1 TL** Knoblauchgranulat, getrocknet

**1 TL** Zwiebelgranulat

**1 TL** schwarzer Pfeffer, gemahlen

**1 TL** Kosher Salz

**1 TL**

**1 TL** Kristallzucker

**6 Stück** Brioche

## ZUBEREITUNG

1. Soak the chicken overnight.
2. Wash the chicken off and cover with Dijon Mustard - Toss in the Spice Rub.
3. Smoke for 2 hours at 250°.
4. In a bowl, add the QimiQ Classic, Mayonnaise, Apple Cider Vinegar, Worcester Sauce & Hot Sauce.
5. Add the rest of the ingredients and blend smooth.
6. Toast the Brioche Buns.
7. Dunk the chicken into the White BBQ Sauce - Chop the Chicken - Place on the bun.
8. Top with a bit more White BBQ Sauce.