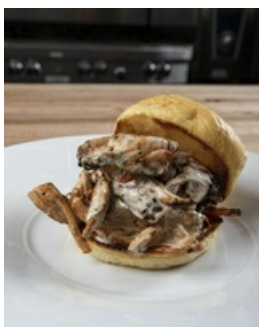




BBQ CHICKEN SANDWICH WITH WHITE BBQ SAUCE



QimiQ AVANTAGES

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



30



INGRÉDIENTS POUR 6 PORTIONS

BBQ CHICKEN

6 Filet de blanc de poulet

1 QT QimiQ Marinade

0.5

1 BBQ Spice Rub

WHITE BBQ SAUCE

3 Mayonnaise 40 % Fett

0.5 QimiQ Base crème,

1 Vinaigre de pomme

1 cs

1 TL

1 TL Knoblauchgranulat

1 TL Zwiebelgranulat

1 TL Poivre noir, moulues

1 TL Kosher Salz

1 TL

1 TL Kristallzucker_Sucre cristallisé

6 Brioche

PRÉPARATION

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.