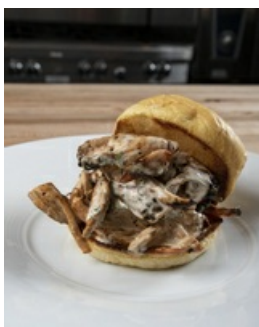




BBQ CHICKEN SANDWICH WITH WHITE BBQ SAUCE



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 Hühnerbrustfilet

1 QT QimiQ Marinade

0.5 Tasse(n) Englischer Senf

1 Tasse(n) BBQ Spice Rub

WHITE BBQ SAUCE

3 Tasse(n) Mayonnaise 40 % Fett

0.5 Tasse(n) QimiQ Classic, glatt gerührt

1 Tasse(n) Apfelessig

1 EL Worcestersauce

1 TL Hot Sauce

1 TL Knoblauchgranulat

1 TL Zwiebelgranulat

1 TL Schwarzer Pfeffer, gemahlen

1 TL Kosher Salz

1 TL Paprikapulver, geräuchert

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.