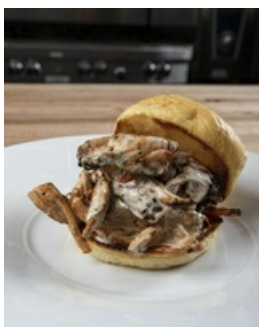




# BBQ CHICKEN SANDWICH WITH WHITE BBQ SAUCE



## QimiQ AVANTAGES

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



30



simplement

## INGRÉDIENTS POUR 6 PORTIONS

### BBQ CHICKEN

**6** Filet de blanc de poulet

**1 QT** QimiQ Marinade

**0.5 tasse**

**1 tasse** BBQ Spice Rub

### WHITE BBQ SAUCE

**3 tasse** Mayonnaise, 40 % de matières grasses

**0.5 tasse** QimiQ Base crème, remué jusqu'à ce que ça soit lisse

**1 tasse** Vinaigre de pomme

**1 cs** Worcestershire sauce

**1 cc**

**1 cc** Ail, granulé

**1 cc** Oignon, granulé

**1 cc** Poivre noir, moulues

**1 cc**

**1 cc**

**1 cc** 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.