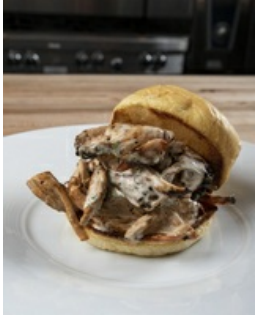




# BBQ CHICKEN SANDWICH WITH WHITE BBQ SAUCE



## QimiQ VANTAGGI

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



30



sempliment

## INGREDIENTI PER 6

### BBQ CHICKEN

6 Filetto di petto di pollo

1 QT QimiQ Marinade

0.5

1 BBQ Spice Rub

### WHITE BBQ SAUCE

3 Maionese, 40 % di grassi

0.5 QimiQ Classic,

1 Aceto di mele

1 Worcestershire sauce

1

1 Aglio, granulare

1 Cipolla, granulare

1 Pepe nero,

1

1

1 Zucchero cristallino

6 Brioche

## PREPARAZIONE

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, Mayonaisse, Apple Cider Vinegar, Worchester 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.