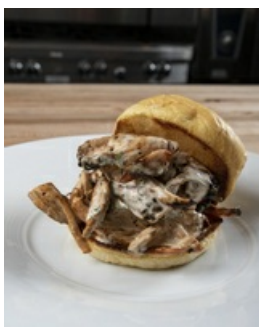




BBQ CHICKEN SANDWICH WITH WHITE BBQ SAUCE



QimiQ BENEFITS

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



30



easy

INGREDIENTS FOR 6 PORTIONS

BBQ CHICKEN

6 pcs Chicken breast fillet

1 QT QimiQ Marinade

0.5 cup(s) English Mustard

1 cup(s) BBQ Spice Rub

WHITE BBQ SAUCE

3 cup(s) Mayonnaise, 40 % fat

0.5 cup(s) QimiQ Classic, whisked smooth

1 cup(s) Apple cider vinegar

1 tbsp Worcestershire sauce

1 tsp Hot Sauce

1 tsp Garlic, granulated

1 tsp Onion, granulated

1 tsp Black pepper, ground

1 tsp Kosher salt

1 tsp Smoked Paprika

1 tsp Granulated sugar

6 pcs Brioche

METHOD

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.