



CHARGRILLED CHICKEN & BRIOCHE TOASTED SANDWICH

INGREDIENTS

FOR THE TOASTED SANDWICH

- 2 thick slices of brioche bread
- 3 chicken tenderloins
- Tbsp basil pesto
- Tbsp roasted garlic aioli
- 1 tomato
- ½ Spanish onion
- 2 sliced gherkins
- rocket lettuce
- 3 slices of crispy spec bacon
- 2 slices of brie
- olive oil
- salt and pepper

METHOD

HOW TO ASSEMBLE THE SANDWICH

Brush all sides of brioche with olive oil, then toast each side on a grill plate. Set aside.

Season chicken with salt and pepper, then place on a hot grill plate and cook until crispy. Brush one of the slices of brioche with the garlic aioli, then the crispy bacon/chicken.

Place the brie cheese on top of that and grill until cheese starts to melt. Take out, then add your rocket/tomato/onion and gherkins, drizzle the basil pesto on top, then place the remainder of the brioche on top of that. Place in a medium-heat oven for a couple of minutes. Serve with a light green salad garnished with veggie curls.

FOR BRIOCHE BREAD (makes 2 loaves)

- 150ml cold milk
- 30g fresh yeast
- 4 eggs
- 2 Tbsp sugar
- 100g unsalted butter
- 1 tsp salt
- 570g flour

In advance, bring butter to room temperature and cut into small cubes. Mix yeast thoroughly with the milk, whisk eggs and sugar until foamy.

Add the yeast liquid and sifted flour and salt, mix thoroughly then knead for 5 minutes, then let rest for a while. Add salted butter then knead for another 5-8 minutes until dough is non sticky and easy to handle (it should be smooth and elastic).

Place dough in a large buttered bowl, cover tightly with buttered plastic wrap and let rise for 90 minutes. Turn dough onto lightly floured bench surface and knead for another 4 minutes. Place dough into buttered loaf tins, cover with damp towels and let the dough rise for 50-55 minutes. Brush surface of the dough with egg and bake at 200°C for 25-30 minutes. Turn loaves out on a wire rack to cool.

FOR BASIL PESTO

- 200g fresh basil
- 100g fresh parsley
- 750ml olive oil
- 2-3 cloves garlic
- 100g parmesan cheese
- 200g pine nuts
- salt/pepper to taste

Add all ingredients into a food processor until it combines into a paste.

FOR ROAST GARLIC AIOLI

- 4 whole eggs
- 3 egg yolks
- 25ml white vinegar
- 3 whole roasted garlic cloves
- 750ml olive oil
- Tsp whole grain mustard
- salt and pepper to taste

In a food processor add the egg yolks/whole eggs/mustard/vinegar and roasted garlic and blend. Slowly add the oil to the mix until the liquid starts to thicken chill before serving. ■



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