

PASTRAMI PICKLE SANDWICH CRISPY CHICKEN, RED PEPPER & CHEESE TOASTIE



INGREDIENTS

Makes 5

PASTRAMI PICKLE SANDWICH

45 g	Butter/Margarine
10 slices	Rye bread
750 g	Pastrami, sliced made using Pastrami Wrap (10012010) and Tender Fresh ZA (01507070)
5 large	Gherkins, sliced
½ cup	Mustard Sauce (07611040)

CRISPY CHICKEN, RED PEPPER & CHEESE TOASTIE

10 g	Egg-Free Dip R/P (06009010)
3 Tbsp	Water
5	Chicken fillets
80 g	All Purpose Coating R/P (06139050)
45 g	Butter/Margarine
10 slices	Ciabatta bread
1 large	Red pepper, roasted & sliced
10 slices	Mozzarella/White Cheddar/ Emmental cheese
½ cup	Delinnaise (07663050)

METHOD: 1. Spread butter/margarine onto one side of each slice of bread. 2. Place even amounts of pastrami onto five slices of bread. 3. Top with the sliced gherkins and drizzle the Mustard Sauce over the filling. 4. Place the remaining bread slices on top to serve.

1. Mix together the Egg-Free Dip R/P and water. Dip the chicken into the egg-free dip, then coat with All Purpose Coating R/P. 2. Place the coated chicken into a fryer with the basket fully submerged in the oil. Do not stack the chicken in the basket. Deep-fry in batches at 160°C for 4 - 6 minutes or until golden brown and cooked through. Drain on paper towel and set aside. 3. Spread butter/margarine onto one side of each slice of bread. 4. Place the cooked chicken fillets onto five slices of bread. Top with red pepper slices and cheese. 5. Spread the Delinnaise onto the remaining slices of bread. Place on top of the fillings to complete the sandwiches. Toast sandwiches in a pan or sandwich press until cheese is melted and bread is golden brown.