



GATSBY

Serves 8 - 10

INGREDIENTS:

Polony & Chip Gatsby

400 g	Chips, deep-fried
20 g	Deli Chip Sprinkle Mild (04378010)
50 g	Lettuce, shredded
60 g (½ medium)	Tomato, sliced
400 g (1 large)	Gatsby roll
250 g	French Polony, made using Ruby French Concentrate R/P 02939050 , sliced
160 ml (⅔ cup)	1000 Island Dressing (07595040)

Russian & Chip Gatsby

400 g	Chips, deep-fried
20 g	Deli Chip Sprinkle Mild (04378010)
50 g	Lettuce, shredded
60 g (½ medium)	Tomato, sliced
400 g (1 large)	Gatsby roll
250 g	Russians, made using Alpha Russian R/P (02932020)
160 ml (⅔ cup)	Tomato Sauce (07622040)

METHOD:

- 1 For the Gatsbys: Season the deep-fried chips with the Deli Chip Sprinkle Mild.
- 2 Layer the lettuce and sliced tomato on the base of the roll and top with the seasoned chips.
For the Polony & Chip Gatsby: place the polony slices on top of the chips.
Drizzle the 1000 Island Dressing over the polony. Place the lid of the roll on top.
- 3 For the Russian Gatsby: Slice the Russians in half and grill for 4-8 minutes, turning regularly. Place the halved Russians on top of the chips.
- 4 Drizzle with Tomato Sauce and place the lid of the roll on top.

Chef's Tip: Replace 1000 Island Dressing (07595040) or Tomato Sauce (07622040) with Creamy Deli Sauce (07662040).