



Club sandwich with crispy prawns

食谱作者 V-ZUG 瑞族



制备过程 45 分钟
烘烤的时间：烘烤时间取决于机器
份 2
电器 Comhair-Steam SE 自 2015 年

Prawns

将发酵桶预加热 烧烤强制对流 到 **230°C**

6 slices of bread for toasting

Place the slices of bread side by side on the wire shelf.

4 prawns, large, peeled

2 tbsp plain flour

2 eggs

salt

100 g Japanese panko breadcrumbs, toasted

4 strips of streaky bacon

Olive oil

Season the prawns with salt, then coat them in the following order: flour, egg, panko breadcrumbs. Place the breaded prawns on the lined baking tray and drizzle over a little olive oil. Add the strips of streaky bacon.

Put the baking tray at level 1 and the wire shelf with the toast at level 3 of the preheated cooking cooking space. Baking

放入食物

在 烧烤强制对流 期间为 **230 6 分钟°C**

Sandwich

2 tbsp aioli

2 tbsp mango chutney

2 eggs

1 tomato

½ avocado

4 leaves of lettuce

8 wooden skewers





Mix the aioli and mango chutney together.

Fry the eggs in the frying pan.

Wash and slice the tomato. Cut the avocado into strips.

Make two sandwiches with the ingredients in this order: slice of toast, lettuce, two prawns, slice of toast, aioli, avocado, bacon, tomato, fried egg and slice of toast.

Skewer each sandwich with four wooden skewers – one in each corner – and cut into four quarters.

200 g coleslaw

200 g chips

Serve the sandwiches with chips and coleslaw.

配件

Wire shelf

Baking tray

