Club sandwich with crispy prawns

Рецепт від V-ZUG AT



готування	45 хв
Час готування	6 хв
Порції	2
Прилад	Combair-Steam SL з 2015 року

Prawns

Розігріти робочу камеру до 230 °C Гриль-циркуляційне повітря

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

Засунути страву для готування

Гриль-циркуляційне повітря 230 °C протягом 6 хв

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.

Аксесуари

Wire shelf

Baking tray

Додаткова інформація

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