

The Pink Queen Cheese club sandwich



Informations

People : 4

Preparation : 30 min.

Ingredients

Sandwich topping

- 200 g Pink Queen Cheese
- 12 slices of beetroot bread
- 400 g cooked chicken breasts
- 2 tomatoes
- 1 lettuce



Homemade mayonnaise

- 20 g Fallot mustard
- 30 ml vinegar
- 2 egg yolks
- Peanut oil
- 2 g Albert Ménès curry powder
- Table salt, freshly ground pepper

Preparation steps

Make the mayonnaise.

1. To do so, pour the mustard and egg yolks into a bowl.
2. Mix them with a whisk, slowly trickling in the peanut oil to make the mayonnaise.
3. Season the mayonnaise with the curry powder, table salt and freshly ground pepper. Add a dash of vinegar to enhance the flavour.
4. Set aside.

Assembling of the club sandwich.

1. Lightly toast the slices of pink bread.
2. Spread a tablespoon of the curry mayonnaise on one side of each slice of bread.
3. On the first slice of bread, place a lettuce leaf, a few slices of chicken and tomato, and a generous slice of Pink Queen Cheese.
4. Place a second slice of bread on top. Repeat the previous step with the mayonnaise, lettuce, chicken, tomatoes and cheese. Top with a third slice of bread.
5. Push a wooden pick through the centre to hold it in place, then slice it diagonally to form two triangles.
6. Serve the pink club sandwiches with crisps or a green salad.

? **Tips and Ideas:** You can also make a vegetarian version, with slices of beetroot for even more pink.

