



MR HANS

FRESH FAMILY FOOD

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Traditional Club Sandwich with Pickles & Vegetable Crisps (v) Option Available

Select any for more info

Cooking Time: 15 Mins (Max)

Prep Time: 5 Mins

Serves 2 or 4

INGREDIENTS:

- 6 x Thin Slices of White Bread (Toasted)
- Cooked Chicken Breast (Sliced)
- 6 x Rashers of Streaky Bacon
- 2 x Hard Boiled Eggs
- 2 x Regular Tomatoes
- Iceberg Lettuce
- Mayonaisse
- Dijon Mustard
- Ground Black Pepper
- Vegetable Crisps

Select here for Veggie replacement ingredients

EQUIPMENT:

- Presentation Board or Slate Plate
- Bamboo Skewers
- Cooling Rack (Optional)
- Kitchen Knife (Sharp)
- Bread Knife (Serrated)

CHEAT INGREDIENTS:

- Cooked Chicken Breast
- Cooked Streaky Bacon
- Vegetable Crisps

EXTRAS:

Selection of Pickles (Your own choice)

Freshly Chopped Parsley (Optional)

WHY THESE CHEATS?

"Whilst it is easy to cook the Bacon from raw and use leftover Cooked Chicken Breast, it is sometimes easier to buy the pre packaged versions. More expensive, but more convenient, it's your choice in the end. Any choice of crisps make a great accompaniment to the dish. I find Vegetable Crisps add colour and offer something different than the usual." - MR HANS

METHOD:

The key to a great Traditional Club Sandwich is that all of the ingredients must be cold. These days you can buy pre cooked Hard Boiled Eggs. I have not included that as a Cheat. I made the assumption that if you are making this dish, you know how to boil an Egg! Roast / Cooked Chicken Breast is an ideal way of using up leftovers. The easiest way to make the dish is to slice and prep everything first before building the sandwich. *Tip: When building the Sandwich, try to keep everything as central as possible, as this will minimise any waste when you slice off the crusts.*

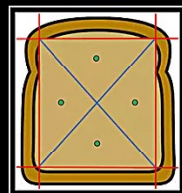
TRADITIONAL CLUB SANDWICH

- Hard Boil the Eggs in boiling water for 10 minutes; then transfer to a bowl of cold water and place in the fridge (30 minutes)
- Grill or fry the Streaky Bacon (if using raw bacon) until crispy then remove to a plate and leave to cool
- Slice the Cooked Chicken Breast into thin slices and leave to one side
- In a small bowl, mix together 4 tsp of Mayonnaise and 2 tsp of Dijon Mustard and leave to one side
- Thinly slice the Tomatoes and leave to one side
- Now remove the shell from the Hard Boiled Eggs, then slice and leave to one side
- Thinly slice a few leaves of Iceberg Lettuce and leave to one side
- Cover all of these pre prepared and sliced ingredients and place in the fridge for 30 minutes to chill
- Lightly toast all of the Bread and place on a rack to cool

BUILDING THE SANDWICH

- Lay the first 3 slices of Toast out on a board
- Liberally spread some of the chilled Mayo & Mustard mix on one side of each slice of Toast
- Add some Iceberg Lettuce to the first slice of Toast
- Place a layer of Chicken on top of the Iceberg Lettuce
- Place 3 Rashers of Bacon on top of the Chicken
- Next place the 2nd piece of Toast (Mayo & Mustard side down) on top of the Bacon
- Liberally spread some of the Mayo & Mustard mix on the top of that 2nd slice of Toast
- Add some more Iceberg Lettuce to the 2nd slice of Toast
- Place 4 x slices of Tomato on top of the Iceberg Lettuce
- Season the Tomatoes with Freshly Ground Pepper
- Place 4 x slices of Egg on top of the Tomatoes
- Finally, place the 3rd piece of Toast (Mayo & Mustard side down) on top of the Egg
- Gently press down the Sandwich (from the sides, rather than from the centre)
- Secure the Sandwich with 4 x Bamboo Skewers (as shown by green dots)
- Using a sharp Kitchen Knife or Serrated Bread Knife, carefully slice the crusts off the Sandwich (as shown by red lines)
- Now, carefully slice the Sandwich diagonally, creating the Traditional Club Sandwich triangle shape (as shown by blue lines)

SLICING GUIDE



Repeat the process above with the next 3 slices of Toast

Garnish and serve on a Presentation Slate or Board with your own choice of Pickles and Vegetable Crisps