

# CHICKEN FILLET SANDWICH WITH SAMOON BREAD

## Ingredients

Samoun bread:

enhancer:

60 grams of flour (half a cup)

200 ml water (one cup)

dough:

600 grams of flour (6 cups)

Teaspoon salt

2 teaspoons sugar

10 g sachet of yeast

60 grams butter

one egg

enhancer

250 ml milk (one and a quarter cup)

Roasting of the samoon:

4 teeth garlic

50 butter

teaspoon oregano

Chicken seasoning:

kilo chicken breast

Teaspoon salt

Half a teaspoon of white pepper

Half a teaspoon of ginger

5 tablespoons soy sauce

juice of one lemon

2 tablespoons olive oil

Sandwich accessories:

Onion and a half

2 tablespoons butter

200 grams mushroom

Kashkawan cheese

Cheddar cheese

## Directions

To prepare the Muhsin: In a bowl, we put flour and water, then mix them well until they dissolve, then put the bowl on a medium heat and leave them with constant stirring until we get a soft dough consistency (like the consistency of Vaseline), and then put them aside (until they cool). To prepare the samoon dough: In a bowl we put the flour, salt, sugar, dry yeast, then mix the ingredients a little, then add the butter, an egg, the improver, warm milk, and then we knead all the ingredients until we get the dough, and then we put the dough in a bowl Grease it with a little oil and close it with a cloth and leave it in a warm place for about 20 minutes, then we cut the dough into equal pieces, then we separate each piece, and then we wrap each piece, and we put all the pieces in the oven tray and close them with a cloth and put them in a warm place for a while 45 minutes, then we grease them with a little milk and eggs, then put them in the oven for 20 minutes, then we grease each piece with a little butter, then we close them with another tray for 4-5 minutes, then the ham is ready. To toast the bread: put butter, oregano, garlic in a bowl, then mix the ingredients well, then grease each piece of bread, and then roast all the pieces of bread in a frying pan, then it's ready.

To season the chicken: we cut the chicken breast into very soft pieces, then add salt, white pepper, ginger, lemon juice, soy sauce, olive oil, then mix all the ingredients. Sandwich accessories: In a frying pan, put a little butter and onions (chopped), then add a pinch of salt to them, then roast the onions a little, and then put them aside, and then roast the mushrooms with a little butter in a pan with a little salt, then put it aside Then we roast the chicken pieces as well, and then add the roasted onions and mushrooms to the chicken pieces (you put them as desired), kashkaval cheese and cheddar (according to availability and desire), then reduce the heat (low fire) and put a point of water in the middle of the pan and close the bowl and leave them until the cheese melts . Application stage: We put mayonnaise on the toasted bread, then put the chicken with onions, mushrooms and cheese that were previously roasted, then the cocktail sauce, and then the sandwich is ready.

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**C H E F O M A R**

Bon Apetit!