

FRANCESCO SANDWICH

Ingredients

300 grams kashkaval cheese

lettuce cup

cup of corn

200 ml vegetable oil

teaspoon white vinegar

teaspoon lemon juice

Half a teaspoon of mustard

1 egg

mayonnaise:

juice of half a lemon

3 tablespoons vegetable oil

2 tablespoons white vinegar

Half a teaspoon of onion powder

½ teaspoon garlic powder

Quarter of a teaspoon of white pepper

Half a teaspoon of salt

600 grams chicken breast

Directions

To prepare the chicken: First we cut the chicken breast into equal pieces, then add salt, white pepper, garlic powder, onion powder, white vinegar, vegetable oil, juice of half a lemon, then mix all the ingredients, and then leave them a little. Frying stage: we put the frying pan on the fire and let it heat up, then add the chicken pieces to the bowl and leave them for about a minute, then we move each piece to the other side and leave them for about a minute, then add a little butter and fry it with all the pieces a little, and then put the pieces in Another bowl. To prepare the mayonnaise: In a bowl, put an egg, mustard, salt, white vinegar, lemon juice, vegetable oil, then mix the ingredients well, until we get a creamy texture, then it is ready. Application stage: We open the sandwich, then put Kashkaval cheese, chicken pieces, corn, then put the sandwich in the heater on a low heat, until the cheese melts, then we put mayonnaise in the sandwich, soy sauce and a little lettuce, and then it's ready.

C H E F O M A R

Bon Apetit!