

Crispy chicken burger alla Parmigiana, crushed tomato, basil and mozzarella fondue

Recipe for 12 tapas



Description

A great Italian classic served between 2 slices of bread that will surprise you.

Note

It is possible to make this recipe with turkey cutlets.

Ingredients

Burger

- 480 Gr Chicken breast
- 250 Gr Mozzarella cheese
- 12 Unit(s) Mini burger
- 0.25 Cup(s) Flour
- 2 Unit(s) Egg
- 1 Cup(s) Japanese breadcrumbs (panko)
- Salt and pepper
- Olive oil

Crushed tomato

- 300 Gr Italian tomatoes
- 2 Clove(s) Garlic
- 1 Tbsp Tomato paste
- 1 Pinch(es) Chili flakes
- Salt and pepper
- Olive oil

Toppings

- 12 Leaf(ves) Basil
- 75 Ml Mayonnaise
- 0.25 Unit(s) Romaine salad
- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

Prep

Cut chicken breasts into 35-40g escalopes (you can also use thighs).

Prepare the breading trays (flour, eggs, Panko).

Core and dice the tomatoes, about 0.5 cm maximum.

Chop the garlic.

Clean lettuce leaves and chop finely.

Chop salad leaves and basil.

Cut thick slices of mozzarella.

Mix the mayonnaise with the basil.

Crushed tomato

In a hot pan with butter and olive oil, move the brunoise back and forth a couple of times, so as not to overcook it. Add the chopped garlic, tomato paste, salt and pepper.

Chicken

Season the chicken pieces with salt and pepper, then pass them one by one through the flour, removing any excess with your hands.

Then pass them through the beaten eggs, letting the excess fall away again, immediately afterwards, pass them through the Panko Breadcrumbs, making sure they cover the entire surface of your chicken.

In a hot frying pan with plenty of vegetable oil and a knob of butter, gently brown the breaded chicken pieces.

Make sure they're nicely browned on both sides, then place them on a baking sheet.

Top each cutlet with a spoonful of tomato paste and a slice of cheese.

Finish in the oven for 5 minutes before assembling the burger.

Tomate et salade

Toast the mini buns in the oven.

Spoon basil mayonnaise over the base and top with chopped lettuce.

Add a piece of crispy chicken just out of the oven, place the hat on top and prick it with a suitable skewer if necessary.

Bon appétit!