

Crispy chicken burger, Migneron de Charlevoix cheese, smoked tomato mayo, romaine lettuce |

Recipe for 12 tapas



Description

Spicy chicken burger with a Quebec touch!

Note

It is possible to make this recipe with turkey cutlets.

Ingredients

Burger

- 500 Gr Chicken breast
- 180 Gr Migneron de charlevoix cheese
- 12 Unit(s) Burger bread
- 1 Cup(s) Flour
- 3 Unit(s) Egg
- 2 Cup(s) Japanese breadcrumbs (panko)
- Salt and pepper
- Vegetable oil

Smoked mayo

- 1 Unit(s) Egg yolk
- 1 Tsp Dijon mustard
- 125 Ml Canola oil
- 1 Tsp Tomato paste
- 0.50 Unit(s) Lemon juice
- 2 Drop(s) Liquid smoke
- Salt and pepper
- Vegetable oil

Vegetables

- 2 Unit(s) Italian tomatoes
- 0.25 Unit(s) Romaine salad
- Salt and pepper
- Vegetable oil

Preparation

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

Prep

Cut the chicken breast in pieces of 50gr (you can also use chicken thighs).

Prepare your breading trays (flour, eggs, panko).

Slice your tomatoes.

Wash your salad and put aside some nice big leaves.

Chop the salad.

Slice the cheese.

Chicken

Season the chicken with salt and pepper, roll into the flour tray.

Roll into the beaten eggs tray, roll into the panko tray.

Make sure the breadcrumbs cover the whole piece of meat.

In a hot skillet with a spoon of butter and a dash of oil, brown the chicken on each side.

Put on a baking tray and finish the cooking for 5 minutes in the oven.

Mayonnaise fumée

In a bowl, mix the whole egg with mustard, lemon juice, salt and liquid smoke.

Blend with an electric mixer slowly adding the oil.

Season to taste.

Tomate et salade

Grill the buns in the oven.

Spread some smoked mayo on it, put some chopped salad and a slice of tomato.

Add a piece of chicken when still warm, add more mayo, a slice of cheese and cover with the top of the bun.

You can use a pick if needed.

Bon appétit!