



Crusty chicken burger

Ingredients

7–8 potato buns

Sliced tomato

Lettuce leaves

500g chicken fillet, cut into 7–8 pieces

Bacon slices

50g mustard

200g Mayo Pro (Art. 55412)

300g Battercrunch (Art. 40803)

70g Sweet Pickle Relish (Art. 55070)

80g Hot Honey Sauce (Art. 55432)

Cooking instructions

1. In a mixing bowl, combine 100g Battercrunch with 400g water to prepare the batter.
2. Lightly season the chicken fillets with salt and pepper.
3. Coat the chicken first in the dry Battercrunch mix, then dip into the prepared batter, and coat once more in the dry mix. Fry at 180°C until golden and crispy. Transfer to a rack or absorbent paper.
4. Prepare the sauce by mixing the Mayo Pro, Sweet Pickle Relish, and mustard together.



5. Assemble the burger by spreading a spoonful of sauce on the bun base. Add a lettuce leaf and a slice of tomato, followed by the crispy chicken and cooked bacon. Finish with Hot Honey Sauce and extra pickle sauce before closing with the top bun.