

Spec Sheet

Southern Fried Chicken Panini



Ingredients:

- Slice Ciabatta Panini lengthways
- A Southern fried chicken fillet
- Grated cheddar cheese 25g
- Sweet chilli sauce
- Shredded iceberg lettuce 50g
- 3 tomato slices
- **A portion of chips in Ramekin**
- **or**
- **The Brenchley side Salad: in Ramekin** A generous handful of mixed leaf salad
- 2 cherry tomato halved 3- 4 slices of red onion 20ml ranch dressing

Method:

1. To start, place the southern fried chicken fillet into the fryer and fry for around 5 minutes or until the internal temperature reaches 75 celsius.
2. Now **assemble the Panini** by adding :
 - 5 Slices Southern fried chicken
 - Add Sweet Chili Sauce
 - Sprinkle 1 small paper ramekin of cheese over the chicken
 - Place in the Merry Chef and cook open sandwich style until (golden brown & the Cheese has melted)
 - Cook open sandwich style in Merrychef so Salad can be placed on panini after cooking and top doesn't stick to the cheese
 - Add to cooked panini Lettuce Tomato & Onion
 - Add lots of Mayo on top of salad

Serve on a Wooden board with paper napkin and a Kettle of Fries or small Bowl of Brenchley side salad and a small Ramekin of selected Sauce