



Chicken Crusties with a fresh dip sauce



10 minutes



10 persons



Ingredients

- 30 pcs Chicken Crusties
- 2 dl mayonnaise
- 1 clove garlic
- ½ bunch watercress
- Pepper & salt

Preparation

Roast the Chicken Crusties in a preheated oven at 200°C for 7 min.

Finely chop the garlic clove and add a pinch of salt. Rub the garlic into a pulp with the blade of your knife.

Cut the leaves from the ½ bunch of watercress, blanch them for a few seconds and then put them into iced water. Squeeze the watercress well [to dry it] and add it to the mayonnaise.

Also add the garlic to the mayonnaise and mix until smooth. Season with pepper and salt.

Present the Chicken Crusties and the dipping sauce together on a plate and finish with a few watercress leaves.

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