



Maki Club Sandwich way, iceberg lettuce, tomato, roasted chicken, bacon and mayo

For 4 persons

Club garnish ⁽¹⁾

- 200g of Sliced roasted chicken
- 80g of Mayo
- 100g of Iceberg lettuce
- 80g of Bacon
- 1 Tomato

Maki Club Sandwich ⁽²⁾

- 4 Fluffy crepes enriched in eggs 24cm (7059)

Assembly ⁽³⁾

- 1 Bunch of chives
- Fleur de sel, pepper, chilli powder



20 min
Moderate

(1) Club garnish

- Bake the bacon at 160° for 12 minutes between 2 baking trays.
- Rinse, strain and slice the Iceberg lettuce.
- Season the salad using the mayo.
- Cut the tomato into very thin slices.

(2) Maki Club sandwich

- Lay down the crepes, garnish with salad, tomato, chicken and bacon. Roll tight.
- Keep cool for 20 minutes before tasting.

(3) Assembly

- Cut the rolls into maki of 3cm thickness.
- Adjust seasoning and decorate with chopped chives.



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