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Coronation Chicken Finger Sandwiches

INGREDIENTS

- A loaf of soft sliced bread
- Butter
- Fresh coriander
- 4 chicken breasts
- 2 tablespoons olive oil
- 1 small onion, finely chopped
- 1 tablespoon curry powder
- 150 ml chicken stock

- 1 teaspoon tomato puree
- A good squeeze of lemon juice
- 2 tablespoons mango chutney
- 2 tablespoons mayonnaise
- 1 heaped teaspoon double cream (thick)

DIRECTIONS

Cook the chicken:

- 1. Flatten the chicken breasts so that they are even.
- 2. Salt and pepper one side, then place in a lightly oiled heated pan with the seasoned side down.
- 3. Cook for one minute.
- 4. Salt and pepper the other side, then turn the chicken breast over.
- 5. Cook for 10 minutes with the lid on. The turn off the heat,
- 6. and leave with the lid on for 20 minutes.

Make the Coronation Chicken sauce

- 1 Heat oil in saucepan, add the chopped onion, cover and sauté gently for 5 minutes until the onion is soft but not brown.
- 2 Stir in the curry powder and cook for another two minutes, this will help bring out the flavour.
- 3 Add the stock, tomato puree, lemon juice and chutney.
- 4 Stir until bubbling, then cook for 5 minutes until the mixture reduces and thickens.
- 5 Allow to cool for half an hour or so, then stir in the mayonnaise and cream.
- 6 Cut the chicken into reasonable sized chunks and mix thoroughly with the sauce.

Compile the sandwiches

- 1. Prepare the bread: Spread a thin layer of soft butter on one side of each bread slice. This will add a delicious richness and help hold the sandwich together.
- 2. Spread a layer of the Coronation Chicken mixture on one buttered side of the bread.
- 3. Add a sprinkle of chopped corriander and then place the other slice of bread, buttered side down, on top of the filling.
- 4. Press both slice gently together and then trim the crusts using a sharp knife.
- 5. Slice the sandwich into rectangular, finger-sized portions.