

# Pain Exotique

## CURCUMA SANDWICH

**Preparation time: 30 min**

**Serves 4**

- 4 Curcuma Rolls
- 4 chicken breast fillets
- 1 medium-sized pineapple
- 1 glass of crunchy peanut butter
- roasted, salted peanuts
- salt and fresh pepper

### Preparation

1. Season the chicken breast fillets with salt and fresh pepper, grill them golden-brown and put them aside to cool.
2. Cut the Curcuma Rolls in half and spread peanut butter on both sides.
3. Slice the cold chicken breast fillets in smaller pieces and cut the pineapple into slices of approximately 5 mm.
4. Crush the roasted, salted peanuts.
5. Place the chicken pieces and the pineapple slices on the bottom part of the Curcuma Rolls.
6. Finally spread the crushed peanuts on top, place the top half of the rolls on the Pain Exotique. If you like, cut it into smaller pieces and fix them with bamboo skewers or toothpicks.

