

French Sandwich

Total time **30 mins** 15 mins preparation time **15 mins** cooking time

INGREDIENTS

4 portion(s)

- 600 g** beef minute steak (or pork tenderloin if preferred)
- 4 tbsp** oil for frying
- 1 tsp** salt
- 2 tbsp** Kikkoman Teriyaki Sauce with Toasted Sesame
- 1 pinch** of black pepper
- 2** baguettes
- 1** olive oil
- 1** cucumber
- 3 tbsp** Kikkoman Seasoning for Sushi Rice (300ml)
- 1 tbsp** salt
- 4 tbsp** pickled vegetables
- Mayonnaise Teriyaki Dip:**
- 100 g**
- 3 tbsp** Kikkoman Teriyaki Sauce with Toasted Sesame
- 1** Chilli
- 1 pinch** of black pepper

PREPARATION

Step 1

Preheat the oven at 200°C/Gas 6 . Cut the baguette in half, drizzle some oil over the bread. Bake it in the oven for about 10 minutes until crispy.

Step 2

Peel the cucumber using a peeler and cut into thin slices. Marinate cucumber with the vinegar and salt briefly.

Step 3

For the dip, mix mayonnaise with chopped chilli, black pepper and Kikkoman Teriyaki Sauce with Toasted Sesame.

Step 4

Tenderize the meat and salt it. Heat some oil in a pan. Fry the meat on both sides very quickly. Pour Kikkoman Teriyaki Sauce with Toasted Sesame over it and caramelize. Season with pepper.

Step 5

Fill the baguette with cucumber, meat and pickled vegetables. Serve with the mayonnaise.