Wholemeal open sandwich with Camembert de Normandie AOP La Réserve des Crémiers and chicken

Informations

People : **4**

Ingredients

- 1 Camembert de Normandie AOP La Réserve des Crémiers
- 8 slices of wholemeal bread
- 600 g chicken
- 1 mango
- 1 pineapple
- 8 tablespoons yoghurt
- 4 teaspoons curry
- 2 lemons
- 2 oranges
- Coriander
- Salt, pepper

Preparation steps

1. Cut chicken into strips and cook in boiling salted water for around 5 minutes.
2. Next, quickly fry in hot olive oil until golden.
3. Squeeze lemons and oranges and mix juice with yoghurt. Season with curry powder, salt and pepper. Add finely chopped coriander and spread the resulting curry chutney on the slices of bread.
4. Lay chicken on top of chutney, along with some thin slices of mango and pineapple.
5. Cover everything with pieces of Camembert de Normandie AOP and bake in the oven at 200°C for 8 minutes.
6. Serve the open sandwiches with slices of fruit.