



## The Ultimate Egg Mayo Sandwich

 **25 mins**  **Serves: 2**



### Method

1. To make the chicken skin, heat a frying pan with a splash of oil on the hob over a low heat. Pat the skin dry with kitchen towel and sprinkle with a little salt.
2. Spread the pieces of chicken skin flat onto the pan. Weigh it down with another pan on top to keep it compressed. Cook for 12 minutes, turning once. Soak up any excess oil and allow the chicken skin to crisp up on some kitchen towel.
3. Lower the Purely Organic eggs into a pan of boiling water. Boil for 9 minutes. Remove from the pan. Run under ice cold water to halt cooking and peel off the shells.
4. In a bowl, mix the Purely Organic eggs with the mayonnaise and capers. Season with the celery salt, sea salt and plenty of freshly ground black pepper. Mix thoroughly until well combined.
5. Take two slices of the bread, and butter them.
6. Place a handful of mixed salad leaves onto the 2 buttered slices. Divide the egg mayonnaise on the two sandwiches. Crumble the chicken skin over the egg, followed by a layer of crisps and the other slice of bread on top. Eat immediately.

### Ingredients

#### For the chicken skin

- 3 or 4 pieces of chicken skin
- Salt, oil for frying

#### For egg mayonnaise

- 6 Purely Organic eggs
- 4-5 tbsp of mayonnaise
- 2 tbsp capers
- 1/4 tsp celery salt
- Freshly ground black pepper

#### To serve

- 2 large handfuls of mixed salad leaves
- A handful of salt & vinegar or ready salted crisps
- Butter for spreading
- 4 thick slices of white bloomer bread

