



WHOLEGRAIN SANDWICHES WITH BAKED BRISKET

INGREDIENTS:

Wholegrain toast bread
500 g meat cut off beef brisket
salt, pepper
1.5 teaspoon cayenne pepper
1 tablespoon olive oil
favourite pickles, preferably spicy or sweet-and-sour; sliced

Mustard sauce with honey:

100 g Philadelphia-type cream cheese
150 g grainy mustard (French)
50 g liquid honey

PREPARATION:

1. Carefully rub salt, freshly ground pepper and cayenne pepper onto meat. Let it rest for at least 15 minutes (preferably few hours). Oil with olive oil and fry on both sides on a very hot pan. Cover or wrap in several layers of aluminium foil and bake for 4-5 hours in an oven heated to 150°C.
2. After baking, let the meat rest for a while, and then cut it into thin slices. Put several layers and pickle slices on bread. Amply pour sauce made from the ingredients above. A chilled, honey beer will complement the taste of sandwiches perfectly.