



UCOOK

Beef Pastrami & Brie Sandwich

with chilli oil

It's lunch o'clock, Chef, and on the menu today is sourdough bread smeared with a creamy, spicy chilli-oil mayo, slices of beef pastrami & slabs of brie cheese. Close up and savour every bit and bite.

Hands-on Time: 8 minutes

Overall Time: 8 minutes

Serves: 4 People

Chef: Hellen Mwanza

*New Lunch

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Ingredients & Prep

8	Sourdough Rye Bread Slices
160ml	Mayo
20ml	Banhoek Chilli Oil
4 packs	Sliced Beef Pastrami
160g	Brie Cheese <i>slice into slabs</i>

From Your Kitchen

Salt & Pepper
Water

1. **TASTY TOAST** Toast the bread in a toaster. Alternatively, heat in a microwave until softened, 15 seconds. Allow to cool slightly before assembling.
2. **MAYO WITH A KICK** In a bowl, combine the mayo and the chilli oil (to taste).
3. **SUPERB SARMIE** Smear the chilli-mayo on each slice of toast. Top four slices with the pastrami, and the sliced brie. Close up the sandwiches. Enjoy!

Nutritional Information

Per 100g

Energy	1270kj
Energy	304kcal
Protein	11.7g
Carbs	26g
of which sugars	2.8g
Fibre	3g
Fat	17g
of which saturated	4.1g
Sodium	580.5mg

Allergens

Cow's Milk, Gluten, Allium, Wheat, Sulphites, Soy

Eat
Within
2 Days