

PASTRAMI MILK BRIOCHE ROLLS

2 personnes5 minutesEasy

Ingredients

- 2 Milk Brioche Rolls
- 200g sliced pastrami
- 4-6 pickles, thinly sliced
- 4 tablespoons mustard sauce

Preparation

STEP 1

Separate the milk brioche rolls.

STEP 2

Spread 2 tablespoons of mustard sauce on each inner half of the rolls.

STEP 3

Arrange 100g of sliced pastrami evenly on the bottom half of each roll.

STEP 4

Place the pickle slices on top of the pastrami.

STEP 5

Serve immediately or pack to go.

