



FLINTSTONE SANDWICHES

Prep: 30mins – Cooking 2 ½ hours – Fridge: 2-3 hours or overnight – Makes 12 finger sandwiches for 6 people – Takes a bit of time

400g brisket
1 bay leaf
1 carrot
1 small leek

For the dressing:

1 tsp mustard
1 tbsp white wine vinegar
2 tbsp sunflower oil
a few drops Maggi seasoning
½ tsp dried salad herbs
1 ½ tsp cream

For the garnish:

1 egg
5 cherry tomatoes
20g gherkins

12 white sandwich bread slices

1. Put the brisket and the bay leaf into a large pot of salted water. Peel the carrot, wash the leek and trim off the bottom, and add to the pot. Bring to the boil, then reduce the heat and simmer for 2 ½ hours, until the brisket is tender.
2. Take the brisket out of the pot and leave to cool. Once cool, put it into a container and leave in the fridge for at least an hour.
3. Meanwhile, prepare the salad dressing. Mix all the ingredients in a little bowl until they're well mixed through.
4. Take the brisket out of the fridge and cut into thin slices. Put the slices back into the container, pour the vinaigrette over the meat and mix until all the meat is covered in vinaigrette. Cover the container and pop back into the fridge for at least an hour (or overnight).

5. Once the meat is ready, boil the egg for 10 minutes and rinse under cold water. Leave to cool for a few minutes. Wash the cherry tomatoes and cut into little cubes. Cut the gherkins into little slices, peel the egg and chop into small cubes. Add all these to the meat and mix until it's well distributed.
6. Divide the meat salad between 6 sandwich slices, cover each with another slice of bread, then cut off the crusts and cut diagonally in half.

