
 20 minutes

 4 people

8 Brioche Pasquier Brioche Rolls  
Butter, for spreading  
6 baby courgettes or 2 medium, thinly sliced lengthways  
2tbsp olive oil  
150g French brie, at room temperature  
50g pomegranate seeds  
A few chia seeds  
Salt and freshly ground black pepper  
Basil leaves, to garnish

#lunch  
#brioche  
#savoury

## Chargrilled Courgette and Brie Rolls

1. First, split the Brioche Rolls and butter them lightly.
2. Heat a chargrill pan or the grill. Brush the courgette slices with olive oil and chargrill or grill them in batches until tender. Cool on kitchen paper, then season them with a little salt and black pepper.
3. Share the courgette slices between the Brioche Rolls, then top with chunks of Brie. Serve, scattered with pomegranate seeds and chia seeds and garnish with a few basil leaves.

Cook's tip: Swap pomegranate seeds and chia seeds for a very light sprinkling of nigella seeds – also known as black onion seeds.