

Cucumber Sandwiches

A traditional British "tea sandwich" or finger sandwich made with thin slices of cucumber between two thin slices of lightly buttered white bread, often with the crusts removed.

Makes- 4 sandwiches

Time- 10 minutes



Ingredients

- 1 cucumber, thinly sliced
- 8 slices white or wholemeal bread
- 4 tablespoons unsalted butter, nuttalex, or cream cheese, softened at room temperature
- Ground white or black pepper and salt

Optional: watercress, mint leaves, lemon zest, dill, chives, or parsley.

Equipment

Knives
Chopping boards
Butter knives
Plate for serving

Instructions

1. Cut the cucumber into thin slices.

You can use a mandoline to get extra thin slices however I like to use a peeler. Some people salt their cucumber in a colander to remove excess water after slicing but if you are eating them straight away, I don't think it's necessary. You could place the cucumber ribbons on some paper towel to dry them out slightly if you wish. Some recipes also peel and deseed the cucumbers, but I prefer to keep them both in the sandwiches.



2. Butter the bread.

You could use dairy free alternatives, cream cheese, mayo or Greek yoghurt.



3. Arrange the cucumber slices on half of the slices of bread. Lightly season with salt and white or black pepper.

Here you could add herbs, lemon zest or some people even add vegemite!



4. Place the buttered piece of bread on top of the slice with the filling. Remove the crusts and cut into your preferred shape.



