



Cucumber & herb butter Sandwiches

INGREDIENTS

- 2 Lebanese cucumbers, peeled
- 6 Slices white bread
- 50g Butter, softened
- 1/2 tsp Lemon zest
- 2 tsp Fresh dill, Chopped
- 1 tsp Fresh chives, Chopped
- Pinch of salt



Serves: 3



Prep Time: 7 min



Cooking Time: 0 min

METHOD

1. Place softened butter, lemon zest, chopped dill and chives in a small bowl. Season with a pinch of salt and mix until combined. Spread 1 side of each bread slice with butter mixture.
2. Using a vegetable peeler, peel cucumber into ribbons. Divide cucumber evenly on top of 3 buttered bread slices.
3. Top this with the remaining three butter bread slices.
4. Trim crusts off each sandwich and then cut each sandwich into 3 fingers.
5. Ready to Serve.

Note *Use a large serrated knife to cut sandwiches and trim crusts. Best made just before serving.



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