

Cucumber and Lemon Butter Tea Sandwiches

Yield: 12 finger sandwiches **Prep Time:** 20-25 mins

Ingredients

- 1 medium cucumber, thin sliced (removing or partially removing the peel, optional)
- 8 slices of thin white or whole wheat bread
- 3 ½ tbsp (50g) unsalted butter, softened
- Zest of 1 lemon
- Pinch of salt

Instructions

1. Beat the lemon zest, salt, and butter together.
2. Spread the lemon butter on one side of all the bread slices.
3. Layer the cucumber slices on top of half of the bread (4 slices).
4. Place the remaining slices of bread (butter side down) on top of the cucumber. Trim the crusts off (a serrated knife works best).
5. Cut each sandwich into thirds in equal sized rectangles, or triangles.

Tips

- Wrap the sandwiches in plastic wrap and place in refrigerator for 30 mins before cutting. Helps firm for neater slicing.
- **Salt the cucumbers.** Lay the cucumber slices on a paper towel and lightly sprinkle with salt. Let rest for 5-10 minutes to draw out the water. Pat dry. Helps prevent soggy sandwiches!
- Spread the butter edge to edge. It seals the bread so the cucumber juices don't soak in. Think of it like a "waterproofing".
- Serve slightly chilled.