

## Cucumber Flower Sandwich



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- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Real High Tea Australia Volume 2

### Ingredients

#### Cucumber Flower Sandwich

- Good white bread
- Cream cheese
- Lime juice
- Native finger limes

### Methods and Directions

#### Cucumber Flower Sandwich

- Slice cucumbers and lightly salt. Allow to stand for 10 minutes to draw out moisture.
- Mix enough lime juice with the cream cheese to soften to a spreading consistency.
- Spread onto thinly sliced bread.
- Add a layer of cucumbers and top with a second slice of bread.
- Cut sandwich into fingers, removing the crusts.



- Put a dollop of cream cheese on the middle of each finger.
- Cut the remaining cucumber slices in half to make semi circles.
- Roll one semi circle and place in the centre of each finger, using the cream cheese to keep it in place.
- Wrap the remaining cucumber around the central 'petal' to create a flower.
- Garnish with native finger lime.

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