



English cucumber sandwich

The classic from Great Britain - with tea in the royal house or the proper style for the Morgan in the garage.

½ teaspoon mustard
Salt, pepper
½ bunch chives
70 g butter, softened
1 teaspoon lemon juice
8 slices of toast
½ cucumber

Preparation:

1. Peel the cucumber and slice finely. Sprinkle cucumber slices with salt and pepper.
2. Wash the chives and cut into small rings.
3. Divide the butter in small pieces, add the chives. Mix butter, chives, lemon juice and mustard, mix thoroughly, season with salt and pepper.
4. Spread the slices of bread with lemon butter. Dry the cucumbers with a paper towel and arrange on 4 bread slices. Cover with the remaining slices.
5. Wrap the sandwiches in foil and weight down with wooden boards, cans etc.
6. Unwrap bread, cut diagonally and serve.