Reception home learning recipe

BFG’s Snozzcumber Sandwiches
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Ingredients

1 cucumber
6 slices of bread
6 small gherkins (optional)
1 tin of tuna
125g tub of cream cheese
2 tbsp poppy seeds (optional)

(Makes 12 small snozzcumber sandwiches)

Method

1. Use a peeler and peel the cucumber lengthwise four times, leaving a space between each groove. Cut the cucumber in half. Put one half of the cucumber to the side. The half of the cucumber, slice off the end and cut it into 12 even pieces.
2. Use a cookie cutter to cut out bread circles. You should easily get 2 circles out of each slice.
3. Drain the tuna and place in a mixing bowl. Use a fork to mash the tune into flakes.
4. Add 2 tbsp of cream cheese to the tuna. Mix until combined.
5. Thinly slice gherkins (if using).
6. Add around 1 tbsp of tuna mix to each bread circle. You might need to flatten it down using the back of your spoon.
7. Place a cucumber slice on top of the tuna. Spoon a little cream cheese onto each cucumber slice on top of that. If using gherkin, place a slice of gherkin on the cream cheese.
8. Sprinkle each sandwich with poppy seeds. A pinch or tow per sandwich is enough.
9. Take the remaining cucumber half and scoop out the middle. Use the handle of a spoon, not a knife.
10. Fill the hollowed out middle with the leftover tuna mix. Use your spoon handle to push the mix in.
11. Sprinkle the remaining poppy seeds on the cucumber. A few pinches should be enough to cover each of the grooves.

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