



CUCUMBER TEA SANDWICHES

Sandwichs au concombre et aux herbes fraîches

Source: The Gilded Table – June Edition

Prep Time: 15-20 min | Cook Time: N/A | Yield: About 24 finger sandwiches

Recipe Description

Light, refreshing, and undeniably classic, these cucumber tea sandwiches are perfect for summer brunches, garden parties, or afternoon teas. Delicate slices of cucumber, fresh herbs, and a hint of lemon come together on soft white or rye bread for a timeless bite.

Ingredients

- 1 large English cucumber, thinly sliced
- 8 oz cream cheese, softened
- 2 tbsp fresh dill, finely chopped
- 1 tbsp fresh chives, finely chopped
- 1 tbsp lemon juice
- 1/2 tsp lemon zest
- Freshly cracked black pepper, to taste
- 24 slices white or rye bread, crusts removed
- Sea salt, to taste
- Fresh herb sprigs, for garnish (optional)

Directions

1. In a small bowl, combine the cream cheese, dill, chives, lemon juice, lemon zest, and black pepper. Mix until smooth and well combined.
2. Lightly salt the cucumber slices and set them on a paper towel to drain for a few minutes to remove excess moisture.
3. Spread a thin layer of the herb cream cheese mixture onto each slice of bread.
4. Arrange the cucumber slices in a single layer on half of the bread slices. Top with the remaining slices to form sandwiches.
5. Cut each sandwich into triangles, squares, or fingers, depending on your presentation preference.
6. Garnish with a small sprig of fresh herbs, if desired, and serve immediately.

Serving Notes

- For an extra touch of elegance, you can use a serrated knife or tea sandwich cutter for decorative edges.