

CRUNCH TIME

High Tea



Serve Information: 1 Three Tier Stand

INGREDIENTS - RIBBON SANDWICH:

4 slices white bread
2 slices wholemeal bread
125g spreadable cream cheese
2 tsp horseradish cream
1/2 bunch chives
Salt
Pepper
100g smoked salmon slices
1 cucumber

INGREDIENTS - SCONES:

3 scones
3 tbsp strawberry jam
100ml thickened cream, whipped

INGREDIENTS - MINI TARTS:

6 mini sweet tart bases
1 tbsp strawberry jam
100g mascarpone cream
9 blueberries
3 strawberries

EQUIPMENT:

Three tier cake stand
Chopping boards
Sharp knives
2 x mixing bowl
Spoons – various sizes
Spatula
Vegetable peeler
Large serrated knife



METHOD:

RIBBON SANDWICH

1. To make the ribbon sandwiches, finely chop the chives
2. Combine together the cream cheese, horseradish cream, chopped chives, salt and pepper and mix well
3. Spread the cream cheese mixture on one side of all the bread slices
4. Thinly slice the cucumber lengthwise using a vegetable peeler
5. To assemble, take two slices of white bread and top with cucumber slices. Place the two wholemeal bread slices on top of the cucumber, cheese facing up. Top with smoked salmon. Place the remaining two white bread slices on top of the smoked salmon, cheese facing down
6. Using a large serrated knife, cut all the crusts off the sandwiches. Cut each sandwich into three fingers. Place the sandwiches on the bottom tier of the stand

SCONES

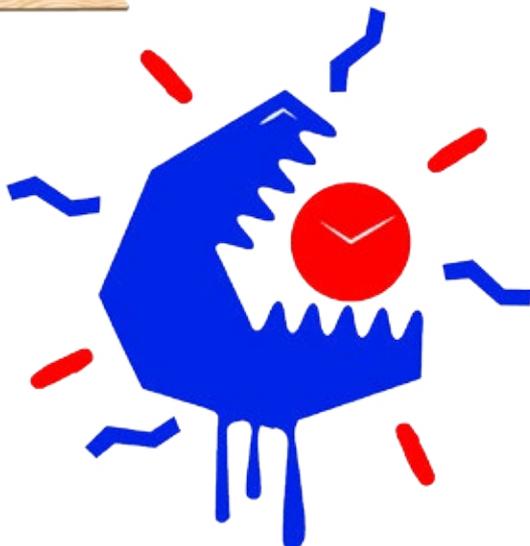
1. Cut the scones in half, spread jam on the cut side and dollop the cream on top
2. Place the scones on the middle tier of the stand

MINI TARTS

1. Mix the strawberry jam and mascarpone cream together
2. Spoon the mascarpone cream into the tart bases
3. Slice the strawberries into thirds
4. Top half the tarts with strawberry slices and the other half with blueberries
5. Place the tarts on the top tier of the stand

ADDITIONAL NOTES:

Whip cream



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