

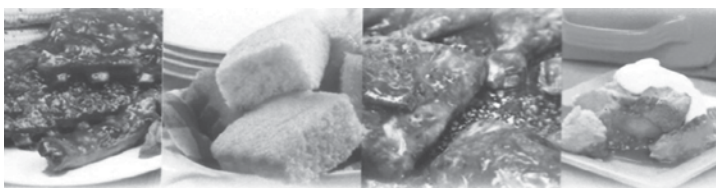
FOOD



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This fancy sandwich looks like a cake. The perfect solution for someone that prefers a savory centerpiece for their birthday celebration. The "tomato roses" add an air of elegance to the sliced egg, cucumber and chopped chives. Serves 10 to 12 slices. Prep time is 30 minutes. Occasions include lunch, main dish, snack, savory birthday or holiday.

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Directions:

1. Slice the loaf horizontally, and spread all the cut sides with 1 to 1 1/2 packs of the cream cheese.
2. Start to add your ingredients - sliced eggs first, then some ham and pickle relish with cheese and pickle relish for the last layer.
3. Replace each slice of bread as you add the filling layers and when you have filled the cake, press down gently to seal all the layers together.
4. Using a butter knife, swirl the remaining cream cheese over the top and the sides of the cake, as shown in the photos, and then decorate it as shown, scattering the herbs and a little extra grated cheese over the top and sides. Adding thin slices of radish as well
5. To make the tomato roses; peel the tomatoes thinly and cut each long piece of skin in half - then curl the skin into a little rose shape, as shown in the photos.
6. To make the cucumber flowers, just cut the cucumber thinly and make a cut half way through the slice, then curl it around into a cone shape.
7. Store in the fridge until you need to serve it, and cut each slice into a wedge with a sharp bread knife, as you would a normal sweet cake – serve with plenty of napkins and a side salad.
7. To transport to the picnic; place it in a large cake tin and take a bread board and a sharp bread knife with you.

Ingredients:

- 1 oval un-sliced loaf of bread
- 4 hard boiled eggs, thinly sliced (keep 2 back for decoration)
- 100g smoked thinly sliced ham
- 100g grated mature Cheddar cheese
- 1 jar dill pickle relish.
- 3 x 225g herb and garlic cream cheese
- 1/2 cucumber, thinly sliced
- 1 radish, thinly sliced
- 4 tomatoes, the skin peeled off
- chopped chives

NOTE: This cake can be modified to include any number of savory ingredients. Feel free to use other meats, or go vegetarian or vegan. The cream cheese may be colored with beats or other vegetables as well.