KIKKOMAN

Mini Club Sandwich Canapes

Total time **50 mins** **20 mins** preparation time **30 mins** cooking time

INGREDIENTS

4 portion(s)

200 g	tomatoes
2 tbsp	dark balsamic vinegar
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
2.5 tbsp	olive oil
24 slices	of toast
For the smoked salmon crème:	
50 g	smoked salmon
100 g	cream cheese
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
For the roast beef crème:	
80 g	roast beef slices
100 g	cream cheese
1.5 tsp	sweet mustard
1.5 tsp	Kikkoman Naturally Brewed Soy Sauce
For the egg crème:	
4	hardboiled eggs
80 g	salad cream
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
30 g	rocket salad

PREPARATION

Step 1

Wash the tomatoes, slice them and place them on a baking tray lined with greaseproof paper. Stir together the vinegar, soy sauce and oil, brush the tomatoes with it and bake in a preheated oven at 180°C (gas mark 3, fan oven 160°C) for approx. 30 minutes, brushing occasionally with the rest of the marinade.

Step 2

Cut the crusts off the white bread and lightly toast them. Wash the rocket leaves and tear them into small pieces.

Step 3

Cut the smoked salmon into small cubes, stir together with the cream cheese and season with soy sauce.

Step 4

To make the roast beef crème, cut the beef slices into fine strips, stir together with the cream cheese and season with mustard and soy sauce.

Step 5

To make the egg crème, peel the eggs, halve them, press out the yolk, dice the white and mix both with the salad cream. Then season with soy sauce.

Step 6

Spread the egg crème onto 8 slices of toast, then

top with rocket leaves and tomatoes. Place 8 slices of toast on top and press down. Spread 4 of the top layers of toast with smoked salmon crème and 3 with roast beef crème and cover with the remaining slices of toast. Quarter the sandwiches, skewer them with decorative wooden sticks and serve.