

# 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.