



Match your favourite bread with some tasty filling suggestions.

Ingredients

On dark breads:

Rolls of sliced ham, cottage cheese, slice of orange, two stoned prunes, a sprig of parsley.

Lettuce, folded salami, onion rings.

Grated carrot, pineapple pieces, slices of apple previously dipped in pineapple juice.

On Rye:

Generously spread pate, two slices of tomato, one slice of cucumber, a strip of Cheddar cheese, chopped parsley.

Lettuce, whole sardines, thin slice lemon, thin slice unpeeled cucumber.

On Wholemeal Bread:

Lettuce, sliced tomato, slices hard-boiled egg, mayonnaise, chopped chives.

Lettuce, sliced corned beef, gherkin fan, mayonnaise.

On White Bread:

Lettuce, crumbed and fried fillet of fish, tartare sauce, a twist of lemon, a sprig of parsley, a sliver of tomato.

Thin slices of cheese overlapped, asparagus spears, olive.

Method

Choose your favourite type of bread and then match it to the fillings listed below.

If you need to prepare your sandwiches a while before serving, cover them with a damp cloth so they keep fresh. Don't leave them too long though