



 **20 minutes**

 **6 people**

Prawn & Cucumber (makes 12)
6 Brioche Pasquier Brioche Rolls
½ cucumber, thinly sliced
4 tbsp mayonnaise
zest of 1 lemon
6 large cooked prawns

Creamy egg & cress (makes 12)
6 Brioche Pasquier Brioche Rolls
4 eggs
2 chopped spring onions
2 tbsp crème fraîche
cress

#afternoontea
#lunch
#briochepasquier
#pasquierrecipes

Afternoon Tea Finger Rolls

Prawn & Cucumber Finger Rolls

1. Cut the Brioche Rolls lengthways and spread a knob of butter on each side.

2. Place the cucumber slices generously.

3. Mix together the mayonnaise and lemon zest.

4. Top with the cooked prawns and a dollop of mayonnaise mix. Serve immediately.

Egg & Cress Finger Rolls

1. Boil your eggs for 8 mins, until solid inside. When ready, cool in a bowl of cold water.

2. Mash the eggs and mix with the spring onions and crème fraîche. Add seasoning.

3. Garnish with a sprinkle of cress and serve immediately.