

Peppermint Tea Cucumber Kurakkan Bread Sandwich





0 made it | 0 reviews

- Sub Category Name Food Savory
- Recipe Source Name
 The Chefs and the Tea Maker 2010

Used Teas



t-Series Pure Peppermint Leaves

Ingredients

Peppermint Tea Cucumber Kurakkan Bread Sandwich

- 1 large Green Cucumber, cleaned but not peeled
- 20g salt
- 1 no. Sandwich bread Kurakkan
- Lettuce

For Dressing

- 1 tablespoon Dilmah Pure Peppermint Leaves
- 2 teaspoons Dijon Mustard



- 25ml Hot water
- 1 teaspoon salt
- 1 teaspoon Crushed Black pepper
- 1 egg
- 2 cups salad oil
- 2 tablespoons vinegar

Methods and Directions

Peppermint Tea Cucumber Kurakkan Bread Sandwich

- Brew Peppermint Leaves in hot water. Let it cool.
- Mix mustard, Vinegar, Eggs, Salt, Pepper and brewed Peppermint Leaves in a bowl. Whisk
 well. Add Oil a few drops at a time. Continue adding oil, beating constantly. When thick, stop
 beating and keep in fridge.
- Shred the cucumber and sprinkle salt. Allow to drain over a paper towel until most of the liquid is gone.
- Mix the creamy mayonnaise until smooth and spreadable and add the sliced, drained cucumber.
 Mix well. Spread a little amount of Mayonnaise over slices of bread.
- Arrange some cucumber mixture and lettuce. Then close the sandwich, cut into small, and crustless decorative shapes.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 15/12/2025

2/2