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by ewfood

Finger Sandwiches

Ingredients

8 oz. cream cheese
10 ½ oz. goat cheese
2 cloves garlic, minced
½ tsp. fresh thyme, minced
0.5oz. fresh parsley, minced
3 fl oz. light cream
½ tsp. salt
black pepper to taste
20-40 thin slices of your favourite bread, depending on the size
1 English cucumber, washed and sliced thinly

Preparation

1. Combine the cheeses, spices, cream and salt and pepper with an electric mixer or whisk until smoothly blended
2. assemble the sandwiches by spreading the cheese spread onto half of the slices, adding the cucumber on top and the remaining bread on top of that
3. Serve immediately

Cooks Note

Prep Time: 30 minutes; Makes 20 sandwiches