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by Good Housekeeping

Egg and Cress on Rye

Ingredients

4 pices of rye bread or pumpernickel
8 pre-cooked quail eggs
1/4 tsp celery salt
Small bunch of cress

Preparation

- 1 Lay the slices of bread on a chopping board. Trim off crusts and slice each one into 4 squares about 4.5 x 4.5 cm.
- 2 Halve the quail eggs lengthways. To assemble spread each bread square with 1/2 tsp mayonnaise, top with half an egg, sprinkle with celery salt and a few cress leaves.
- 3 Assemble the canapes without the cress up to 3hr ahead. Store on a serving plate in the fridge. Remove 30 min before garnishing and serving.

Cooks Note

Peeling shells off quail eggs is fiddly, so buy them pre-cooked and peeled to save time.

Prep time: 10 min.

Makes: 16
