

# Homegrown Favourites

We're sharing some of our own personal favourite recipes fresh from the kitchens of RBG staff and volunteers. Bon appétit!

VEGETARIAN



## Cucumber and Horseradish Cream Sandwiches

### INGREDIENTS

6 Tbsp. crème fraiche  
2 Tbsp. plain yogurt  
Salt and black pepper, to taste  
2 Tbsp. horseradish, grated  
1 Tbsp. fresh chives, chopped  
1 Tbsp. fresh dill, chopped  
8 slices whole wheat bread  
or rye snackbread  
2 Tbsp. butter  
1 cucumber, thinly sliced  
2 Tbsp. alfalfa sprouts  
2 tsp. nori paper, shredded  
2 tsp. Godzilla Genmaicha Tea  
by Geek+Tea

### DIRECTIONS:

1. Mix crème fraiche and yogurt. Season with salt, pepper, and horseradish.
2. Rinse chives and dill. Shake dry and finely chop, then add to horseradish cream.
3. Rinse, pat dry, and thinly slice cucumber.
4. Rinse sprouts and dry well.
5. Toast bread and spread with butter. Spread a small amount of the horseradish cream on the toast and place the tea leaves in it.
6. Top with cucumber, sprouts, and nori.
7. Serve immediately.

**From the kitchen of:**  
Alyson, Geek+Tea

*This recipe is a spin on the classic cucumber tea sandwiches. This cucumber horseradish sandwich with Genmaicha is hands down the best sandwich I've had! Genmaicha tea tops the finger sandwich and is perfect.*



Royal  
Botanical  
Gardens