



SANDWICH CAKE

Hands-on: 20 mins – Fridge: 30 mins – Serves 6

1 tomato
180g mozzarella
4 slices of wholegrain sandwich bread
150g cream cheese
80g basil pesto
3 tbsp black olive tapenade

To decorate:
10 cherry tomatoes
15 mini mozzarella balls

Quarter the tomato, then cut into slices. Cut the mozzarella into slices. Cut off the crust from the sandwich bread slices.

In a bowl, mix the cream cheese with the pesto.

On a cake plate, lay out one slice of sandwich bread. Spread one tablespoon of tapenade over the bread, then top with a layer of tomato slices, followed by a layer of mozzarella slices.

Spread some pesto cream cheese over the next slice of bread and put it onto the mozzarella, so that the pesto cream cheese faces downwards and sits on top of the mozzarella.

Spread another tablespoon of tapenade over the bread and continue with the process until all the bread is used up.

Top the last sandwich slice with pesto cream cheese, then spread the remaining pesto cream cheese all around the cake, so that all the sides are covered.

Decorate the cake with alternate lines of mini mozzarella and cherry tomatoes.

Refrigerate for at least 30 mins before serving.