



Savory cake

20'
Hands on

1-2 hours'
Hands off

10
Portion(s)

1
Difficulty



Method

- Spread the bread slices on your kitchen counter.
- Spread [mayonnaise](#) over half of the slices and mustard over the other half.
- Place rocket leaves, the cheese, and 1 egg ([cut in slices](#)) on top of the bread slices with the mayonnaise.
- Place ham, cucumber (in slices) and tomato (in slices) on top of the bread slices with the mustard.
- Start placing one slice on top of the other (the side that has no ingredients facing up).
- Beat the [cream cheese](#) in a mixer's bowl with the paddle attachment until fluffy (or whisk it in a [bowl](#)).
- Spread the walls and surface of the "cake" with the cream cheese. Refrigerate for 1-2 hours until the cream cheese thickens.
- Decorate the walls with chives and the surface with [cherry tomatoes cut in half](#), the radish slices, mint leaves and asparagus.

Ingredients

- 8 slices bread, bread slices
- 100 g [homemade mayonnaise](#)
- 100 g mustard, with seeds
- 100 g baby rocket
- 4 slices parmesan cheese
- 4 eggs, medium, boiled
- 4 slices ham
- 1 cucumber
- 2 tomatoes
- 500 g cream cheese, at room temperature

To serve

- 20 g chives
- 5 cherry tomatoes, multicolored
- 3 radishes, in slices
- mint leaves
- 4 asparagus

Διατροφικός πίνακας

Nutrition information per portion

| | | | |
|---------------------------|-----------------------|------------------------------|----------------------------|
| 361 Calories (kcal) | 27.0 Total Fat (g) | 11.0 Saturated Fat (g) | 17.0 Total Carbs (g) |
| 18% | 39% | 55% | 7% |
| 5.0 Sugars (g) | 13.0 Protein (g) | 1.5 Fibre (g) | 1.8 Sodium (g) |
| 6% | 26% | 6% | 30% |