



snackbox – cold fish toast

↳ The most creative snackbox ever

Ingredients

- Large slices of bread, lightly toasted
- Gala cream cheese, mixed with a little milk
- minipic, sliced
- Chives or parsley, finely chopped, or sesame seeds.
- Carrots or mini cucumber, sliced
- Radishes, sliced

Preparation

Cut fish shapes out of the toast with a biscuit cutter. Spread Gala cream cheese on one side. Cover half of the pieces of fish-shaped toast with minipics and herbs then cover each with a second toast fish.

Completely cover toast fish on all sides with Gala cream cheese. Press edges into herbs or sesame seeds.

Spread carrots or cucumbers thickly over toast fish like scales and push in fins with radishes or cucumbers.

Add a minipic slice as an eye.