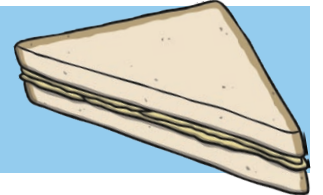


Egg Mayonnaise Sandwiches



Ingredients

4 hard boiled eggs
(prepared in advance)
6-8 tbsp mayonnaise
butter for spreading
4-6 slices bread (white,
wholemeal or both)

tip: you could add
watercress to these
sandwiches, to do this you
will need one large bunch.

Equipment

Small bowl

Fork

Knife (Sharp enough to
cut bread)

Method

1. Peel the eggs and put into the small bowl. Crush the eggs into small pieces using the back of your fork. Add the mayonnaise.
2. Butter your slices of bread. If you want, you can remove the crusts using the knife.
3. Spread half of the bread with the egg mayonnaise mixture and then put the other slices of bread on top to sandwich them together. If you chose to add watercress, put this in after the egg mayonnaise mixture.
4. To serve, you can either cut the sandwiches in half or into triangles.