

How to make

Pinwheel sandwiches



To make pinwheel sandwiches you need:

- 1 loaf of unsliced bread, wholemeal or white, square or rectangle*
- ❖ Ask the baker to slice* the loaf lengthwise, or slice it yourself.*
- ❖ Discard the slices of crust.*



** I have asked many bakers to slide the bread lengthwise but have found only one who would. If I don't use that baker, I find slicing with an electric knife works quite well.*

Prepare the bread



Trim the crusts from the bread.



Use a rolling pin to flatten each slice.

For the fillings you need:*

- 250 g cream cheese*

Smoked salmon

- 125 g smoked salmon slices*
- 1 tablespoon capers*
- 2 teaspoons lemon juice*

Turkey

- 125 g turkey slices*
- 2 tablespoons cranberry sauce*

Ham

- 125 g ham slices*
- 1 tablespoon Dijon mustard*
- 2 tablespoons parsley*

** I have made three different fillings for this loaf. They are suggestions only. You may substitute any fillings you like. 250 g cream cheese is enough to fill one loaf of bread.*

Prepare the fillings

*Divide the cream cheese into three equal portions.
Place each portion into a small bowl.*



Add ingredients for each filling to the cream cheese in the bowls.*



- 1 tablespoon capers*
- 2 teaspoons lemon juice*



- 2 tablespoons cranberry sauce*



- 1 tablespoon Dijon mustard*
- 2 tablespoons parsley*

** Do not add the meat slices.*

Mix well.



Spread the cream cheese and caper mixture evenly over two flattened slices of bread, ensuring they are covered from edge to edge.



** I cut one slice smaller as it had too much of the end crust remaining after it was sliced it.*

Layer the salmon evenly over the slices of bread.



Roll each slice of bread tightly, like a Swiss roll.



Wrap each roll separately in plastic film or aluminium foil.



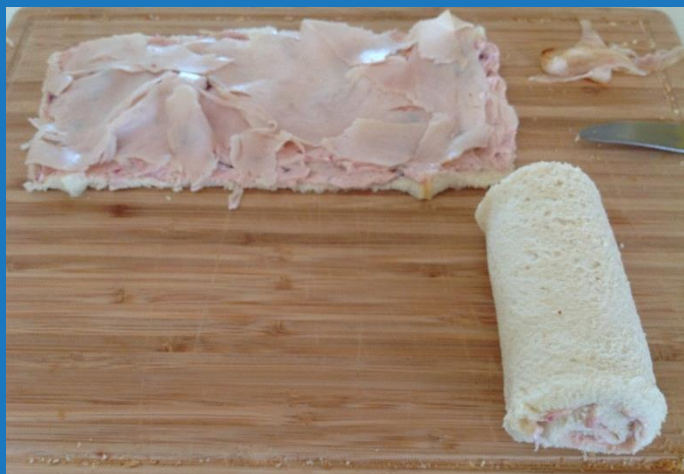
Repeat for the turkey rolls:



1. Spread



2. Layer



3. Roll



4. Wrap

and for the ham rolls:



1. Spread



2. Layer



3. Roll



4. Wrap



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Refrigerate the rolls for a few hours or overnight.



Unwrap the rolls and cut each into six or seven slices using an electric knife.

Arrange on a serving platter.



Enjoy!

Shopping list:

- 1 loaf of unsliced bread, wholemeal or white, square or rectangle*
 - ❖ *Ask the baker to slice the loaf lengthwise, or slice it yourself.*
- 250 g cream cheese*

For the fillings try these or substitute your own:

- 125 g smoked salmon slices*
- 1 tablespoon capers*
- 2 teaspoons lemon juice*
- 125 g turkey slices*
- 2 tablespoons cranberry sauce*
- 125 g ham slices*
- 1 tablespoon Dijon mustard*
- 2 tablespoons parsley*