

INGREDIENTS

Serves 2

Fresh bread (white for purists, brown for the health conscious)	8 slices
Onion - sliced into fine circles	1
Cucumber - finely sliced	1
Tomatoes - sliced into fine circles	2
Potatoes - boiled and sliced into fine circles	2
Any chutney / sauce of preference	
Salt, lemon, to taste	

RECIPE

- 1 Butter each slice on the inside, then apply your favourite chutney / sauce over the butter.
- 2 Fill your toastie by building flavours and textures...crunchy onions layered on the sauce, followed by potatoes, then tomatoes into the centre.
- 3 Season with salt, lemon and then close the sandwich.

- 4 Apply a thin coat of butter on the outside of your toastie, as you load the jaffle iron, or as you load the grill/pan.
- 5 Cook till brown on both sides. Slice, plate and serve with coriander garnish and preferred sauce.