






















# Egg and cress club sandwich





Equipment	Ingredients
Chopping board 	3 bread slices 
Knife 	1 egg 
Mixing bowl 	1 cup of watercress 
Whisk 	1 tomato 
Measuring spoons 	2 tbsp butter 
Measuring cups 	2 cheese slices or 2 ham/turkey slice  / 
Pan 	1 tbsp mayonnaise 
Wooden spoon 	
Butter knife 	1 tbsp sunflower oil  

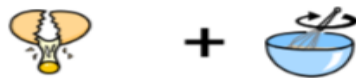


## Method

1. Slice the tomato



2. Crack the eggs and whisk it



3. Put oil in the pan and scramble the egg



4. Spread butter on the bread



5. Build a double decker sandwich with egg, watercress, tomato, cheese or ham/turkey, and mayo



6. Cut the sandwich in half





Slice tomato: <https://www.youtube.com/watch?v=yC5lsRSOs4o>

Scrambled egg: <https://www.youtube.com/watch?v=K2lbQeVaBr0>

Double decker/clubhouse sandwich example: <https://www.youtube.com/watch?v=Ggxpo7ocflA>  
(from minute 1)

Cut sandwich in triangle: <https://www.youtube.com/shorts/S2GKKkkIP0Y>