

# Cucumber Tea Sandwiches with Herbed Goat Cheese

## *Herbed Goat Cheese Spread*

**2 cups** whole milk  
**2** garlic cloves  
**4 oz** creamy goat cheese  
**2 T** plain, whole milk Greek yogurt  
**10-15** fresh basil leaves  
**2 tsp** fresh thyme, chopped  
**2 tsp** fresh rosemary, chopped  
**1 tsp** fresh parsley, chopped  
sea salt and fresh cracked black pepper, to taste

## *Baguette slices*

**cucumber, thinly sliced**  
**radishes, thinly sliced**  
**grape tomatoes, halved**  
**kalamata olives, halved**

In a food processor, mince garlic cloves. Add remaining herbed goat cheese spread ingredients together and blend until desired consistency. Add salt and pepper to taste.

To assemble the sandwiches, spread the herbed goat cheese on a baguette slice and top with cucumbers, radishes, a grape tomato and a Kalamata olive.

*Recipe by Garden Chef Megan McCarthy*



ATLANTA BOTANICAL GARDEN