

SANDWIC TUNA | TUNA SANDWICH

- 1 kotak MILO® UHT 200ml
- 2 keping roti
- ½ mangkuk ikan tuna
- 1 sudu kecil mayonis
- 1 helai daun salad
- Secubit serbuk lada
- 1 sudu mentega untuk sapuan

HIASAN

- 1 keping keju
- 1 keping rumpai laut
- ¼ biji lobak merah yang direbus
- ½ biji buah belimbing – dipotong bintang
- 7 biji buah anggur

CARA PENYEDIAAN

1. Gaul rata isi tuna, mayonis dan lada sulah didalam mangkuk. Ketepikan.
2. Sapukan roti dengan mentega. Susun salad dan inti tuna tadi di atas roti dan tutup dengan sekeping roti lagi.
3. Potong roti tuna kepada 2 bahagian.
4. Letakkan roti tuna di dalam Bento Box.
5. Susun anggur dan belimbing di dalam Bento Box.
6. Untuk hiasan potong keju mengikut karakter kartun yang dipilih.
7. Potong rumpai laut untuk bentuk mata dan mulut.



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- 1 MILO® UHT 200ml
 - 2 slice of bread
 - 1 slice of salad leaves
 - ½ bowl of tuna
 - 1 teaspoon of mayonnaise
 - A pinch of pepper
 - 1 spoon of butter for spread

DECORATION

- 1 slice of cheese
- 1 slice of seaweed
- ¼ piece of boiled carrot
- ½ starfruit – carved to a star
- 7 pieces grape fruit

METHODS OF PREPARATION

1. Mix the tuna, mayonnaise and peppers in a bowl. Put aside.
2. Spread the butter onto the bread. Arrange the salad and tuna mix on top of the bread and placed another bread on top.
3. Cut the sandwich into half.
4. Arrange the sandwich into Bento Box.
5. Arrange the starfruit and grape fruit into Bento Box.
6. Shape the cheese according to the choice of character for decoration purpose.
7. Cut the seaweed into a shape of eyes.