

Foodnity Recipes

Strawberry Sando Recipe: Japanese Fruit Sandwich

15 min	15 min	2
Prep time	Total time	Servings
Easy	**Japanese**	
Difficulty	Cuisine	

Ingredients

Main Ingredients

- [ ] 4 slices soft milk bread
- [ ] 1 cup fresh strawberries, hulled and sliced
- [ ] 1/2 cup heavy cream
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon juice

Instructions

1. In a bowl, whisk heavy cream with powdered sugar, vanilla extract, and a touch of lemon juice until soft peaks form.
2. Place sliced strawberries in a separate bowl, drizzle with a little extra lemon juice, and let sit for 5 minutes.
3. Spread a generous layer of whipped cream on one side of each bread slice.
4. Layer the macerated strawberries on two of the slices, then top with the remaining bread slices, cream side down.
5. Press lightly, cut each sandwich into halves or quarters, and serve immediately.

Nutrition per serving

210 kcal	4 g	22 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra fluffiness, lightly toast the bread before spreading cream.
- If strawberries are very juicy, pat them dry before assembling.
- A sprinkle of powdered sugar on top adds a gentle sparkle.