

CRUNCH TIME

Mini Toast Canapes



Serve information: 1 Platter Of 24 Mini Toasts, 8 Of Each Type

INGREDIENTS - CUCUMBER MINI TOAST:

8 Mini toasts
50g Cream cheese, softened
1 Tsp chives, chopped
1/2 Cucumber
1 Sprig dill

INGREDIENTS - ROAST BEEF MINI TOAST:

8 Mini toasts
50g Cream cheese, softened
1 Tsp horseradish cream
1 Tsp Dijon mustard
8 Small portions of rare roast beef slices
8 Thin slices of roasted red capsicum

INGREDIENTS - TOMATO BASIL MINI TOAST:

8 Mini toasts
50g Pesto
4 Cherry tomatoes
8 Basil leaves
8 Feta cheese slices
Pepper

EQUIPMENT:

2 Mixing bowls
Several spoons
Butter knives
Chopping board
Sharp knife
Scissors
Large serving platter



METHOD:

CUCUMBER MINI TOAST

1. Mix cream cheese and chives together and spread on mini toasts
2. Cut 8 thin slices of cucumber. Cut half way across each slice
3. Place one side of a cucumber slice on a mini toast. Twist the cucumber at the incision and place the other side of the cucumber on the toast
4. Use scissors to garnish with chopped dill and place in one straight line on the serving platter

ROAST BEEF MINI TOAST

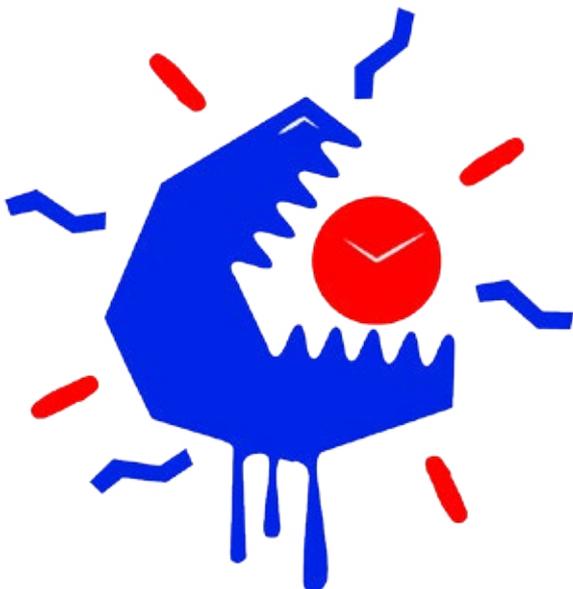
1. Mix cream cheese, horseradish cream and mustard together and spread on mini toasts
2. Top with roast beef and capsicum and place in a straight line on the serving platter next to the Cucumber Mini Toasts

TOMATO BASIL MINI TOAST

1. Spread pesto on mini toasts
 2. Cut cherry tomatoes in half (or quarters if large)
 3. Top with tomato, basil, feta cheese and season with pepper.
- Place on the serving platter in a straight line next to the other canapes

ADDITIONAL NOTES:

Soften cream cheese
Chop chives



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