

Quick bites... easy cocktail food



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Serves: 8

Cucumber with roast beef

1 Telegraph cucumber, cut into
16 x 1/2 cm-thick slices
100g thinly sliced rare roast beef,
cut lengthways into thin strips
horseradish cream or mayonnaise,
to serve
salt and ground black pepper
finely chopped chives, to serve

Top cucumber slices with rolled strips
of beef. Top with a small dollop of
horseradish cream or mayonnaise.
Season with salt and pepper to taste.
Top with chopped chives and serve.

Radishes with butter & sea salt

1 bunch radish, washed and
trimmed
75g unsalted butter, slightly
softened
1 tsp sea salt

Place radish in iced water to chill.
Meanwhile, combine butter and
salt. Pat dry radish. Smear each
radish with salted butter and serve.

Lychees with prosciutto

16 plump lychees, peeled
8 thin slices prosciutto,
halved lengthways
Freshly ground black pepper

Wrap lychees in strips of prosciutto.
Secure with a toothpick if desired,
and serve.

Mushrooms with hummus

16 button mushrooms,
stems removed
1/3 cup hummus dip
flat-leaf parsley sprigs, to serve
sea salt and ground black pepper
extra virgin olive oil

Wipe mushrooms with damp paper
towel. Trim caps so mushrooms sit
flat. Top each mushroom with a
teaspoon of hummus. Top each
mushroom with a teaspoon of
hummus and a small parsley sprig.
Season with salt and pepper to taste.
Drizzle with a little oil and serve.