

Easy veggie finger food for entertaining



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Preparation 45 mins

Tomato, bocconcini & basil mini-skewers (makes 16)

16 ripe grape tomatoes (about $\frac{3}{4}$ punnet)

16 basil leaves

180g tub cherry bocconcini, drained

Extra virgin olive oil, to serve

Thread a tomato, a basil leaf and a bocconcini ball onto a small skewer.

Repeat using all ingredients. Drizzle with oil to serve.

Cucumber with smoked salmon & crème fraîche (makes 16)

2 small Lebanese cucumbers, cut diagonally into 16 thin rounds

100g sliced smoked salmon, trimmed and cut into 16 pieces

$\frac{1}{2}$ cup crème fraîche or sour cream

1 tbs dill leaves

Top each cucumber slice with a piece of salmon, a dollop of crème fraîche or sour cream. Top each with dill, season with pepper and serve.

Button mushrooms with beet dip (makes 8)

8 small button mushrooms, stems trimmed

$\frac{1}{8}$ cup beetroot dip (or use your favourite dip)

Mustard cress or micro herbs, for garnishing

Fill each mushroom with a dollop of dip. Garnish with mustard cress or micro herbs and serve.

Good for you... **MUSHROOMS**

Fresh mushrooms have virtually no fat, are low-in kilojoules, and are a good source of several B vitamins as well as potassium and selenium.

