
LINDA LOVES

CHRISTMAS CANAPES

📅 PERFECT FOR WINTER TIME ⌚ 30 MINS 👤 4+



Ingredients

Cheese & Grape Penguins

300G Goats Cheese
500G Red Seedless Grapes
1 Small Carrot



Method

Cheese & Grape Penguins

Step 1:

Chop the carrot into disc shaped slices
(which will be later used as the feet)

Step2:

Slice an olive down the centre, making sure
you don't fully separate the olive into two.

Step3:

Roll your feta cheese into small balls and
wrap the Olive heart around the cheese.

Step4:

Thread a second olive onto a cocktail stick
and place through the centre of the body into
the carrot slice

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Ingredients

BLT:

4 Little Gem Lettuces
450G Baby Plum Tomatoes
20 Rashers Italian Pancetta



Method

BLT

Step 1:

Grill the pancetta for 3-4 mins until golden crisp. Once cooled break up into little bite sized pieces.

Step2:

Cut the little gem lettuce into bite sized pieces.

Step3:

Thread the skewers. You can put the ingredients on in any order you like but starting with a tomato and ending with a tomato helps to keep things nicely in place.

Step4:

Drizzle your favourite dressing on top to make it extra special.

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CANAPES**

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Ingredients

Pineapple, Cheese and Ham Sticks

1 Large Pineapple
400G Italian Parma Ham
400G of your favourite cheese



Method

Pineapple, Cheese and Ham Sticks

Step 1:

Peel the Pineapple and cut into chunky chip size pieces.

Step2:

Wrap the Pineapple chips into a single slice of Parma Ham and grill until golden brown.

Step3:

Cut your favourite cheese into little bite sized squares.

Step4:

Thread the skewers. You can put the ingredients on in any order you like but starting with a cube of cheese helps to keep things nicely in place.