



Finger Food Ideas

Topped Scones

pre-prepare

Cook scones and freeze.

Use 3 cups SR flour, 1 Tablsp sugar, 250ml cream and approximately 250ml soda water, to make a fairly moist soft dough. Wipe down kitchen bench with wet sponge and cover with gladwrap dusted with flour to make cleanup easy. Use a champagne glass dipped in flour to cut out scones. Recipe can be multiplied to make more scones.

on the day

Take the scones from freezer.

When defrosted, slice in half.

Warm in microwave and allow to cool to room temp.

Top scones with either:

1. Thick sour cream, slice of cucumber, square of smoked salmon, squeeze of mayo and dill sprig.
2. Sundried tomatoes blended with hand held food processor and mixed with cream cheese, add a small square of camembert, slice of black olive, strip of roasted capsicum from jar, or a slice of ham, slice of avocado, drizzle of sundried tomato pesto from jar and sprinkle of spring onions, finely sliced.

Store covered with gladwrap in fridge until needed.

pikelets with blue cheese, caramelised pear and walnut



pre-prepare

Cook small pikelets and freeze (can use pikelet mix, but best to make own). Cook slices of burre bosc pear in butter and plenty of brown sugar to caramelize. Freeze pear.

on the day

Defrost pikelets and warm in microwave. When cooled to room temp, spread with a mix of blue cheese and cream cheese (50:50). Defrost pear and top pikelets with a slice of pear and a half a walnut. Refrigerate until needed.

smoked tuna topped cucumber (gluten free)



pre-prepare

mix 100gm of John West smoked tuna with 125gm cream cheese. This can be frozen.

on the day

slice cucumber, top with dip and dill.

This topping can also be used for the scones, with either tinned smoked tuna

or smoked salmon.



nigella's cocktail sausages in buns

pre-prepare

cook and freeze nigella's cocktail sausages

Ingredients

1 kilogram(s) cocktail sausages
30 ml sesame oil
125 ml honey (up to 150g if needed)
30 ml soy sauce

Method

Preheat the oven to 220°C

Separate the sausages, if they are linked, and arrange in a large, shallow-sided roasting tin.

Whisk together the oil, honey and soy sauce and pour over the sausages, then use your hands - or a couple of spatulas - to move everything about in the pan so that all the sausages are slicked.

Roast for 25-30 minutes; give them a shuffle about halfway through cooking if you happen to be near the oven.

on the day

defrost and warm sausages.

insert into smallest sized bake at home bread buns from coles/woolies that have been sliced 3/4 of way through, spread with mayo and a lettuce leaf,

finish off sausage with a squirt of sweet chilli sauce.

Alternatively the buns can be filled with a spread of whole egg mayo, a slice of salami, antipasti mix and a lettuce leaf.

Thai Corn fritters

pre-prepare

fritters can be frozen and rewarmed on the day.

150g (1 cup) self-raising flour, plus 1-2 tbsp extra

180g (1¼ cups) polenta

½ tsp baking powder

½ tsp salt

1 egg

250ml (1 cup) milk, plus 1-2 tbsp extra

400g (2 cups) canned corn kernels, drained

½ cup chopped coriander

4 spring onions, thinly sliced

1 small red chilli, seeds removed, diced

vegetable oil, for shallow-frying

fresh coriander leaves, for garnish

sweet chilli sauce, for dipping

Combine the flour, polenta, baking powder and salt in a bowl and make a well in the centre. Add the egg and milk, and mix until smooth. Add the corn, chopped coriander, spring onion and chilli, and stir well. If the mixture seems too thin, add one to two tablespoons of extra flour; if it is too thick, add one to two tablespoons of extra milk.



Heat a large, heavy-based frying pan over medium heat, add a tablespoon or two of oil and single tablespoon amounts of the mixture. Cook for two-three minutes until crisp and bubbles have formed on the top, then flip over and cook the other side until golden. Remove from the pan and keep warm. Repeat with the remaining mixture.

Garnish with the coriander leaves and serve with the sweet chilli sauce.



mini individual icecreams

pre-prepare

Icecream softened and mixed with crushed Tim Tams or crumbed mince pies, frozen in freezer proof small ramekins or disposable wine glasses. Top with more crushed Tim Tams, grated chocolate and or frozen raspberries.

truffles (mini christmas puddings)

pre-prepare

mix bought fruit cake with some cocoa, sherry and if desired, extra dried fruit.

roll into balls and chill.

roll in cocoa, shredded coconut or dip in melted choc.

for mini christmas puddings top with white choc, part of a red glace cherry and make leaved from strip of green snake or mint leaves.

Freeze until needed

