

## Quick Tomato Glazed Meatballs

Serves 10

### ingredients

5 tomato & basil rolls, halved, toasted  
225g/8oz lean minced beef  
225g/8oz lean minced pork  
75g/3oz fresh breadcrumbs  
1/2 tsp chilli flakes  
1 tsp dried oregano  
1 egg yolk  
2 tbsp olive oil  
350g/12oz jar ready-made tomato pasta sauce  
Cocktail sticks to serve

### process

1 Mix the beef, pork, breadcrumbs and herbs together with the egg yolk, season and divide into 30 small meatballs. Keep chilled for up to 24 hours, covered with cling film.

2 Heat the oil in a large pan and fry the meatballs until browned all over, for about 5 minutes, shaking the pan regularly. Pour in the sauce, bring to the boil then simmer for 8 minutes. Serve on toasted bread halves, secured with cocktail sticks.

### get ahead

Make and store the meatballs, covered and chilled for 24 hours or freeze for up to 3 months. Defrost at room temperature.

## Fresh Tuna Squares

Serves 10

### ingredients

5 mini Mediterranean breads, halved and toasted  
225g/8oz fresh tuna steak  
Zest and juice of 1 lime.  
2 tbsp olive oil  
100g/4oz crème fraîche  
Cocktail sticks to serve  
Flat leaf parsley

### process

1 Place the tuna in a bowl and sprinkle with the lime juice and zest. Season with salt and black pepper.

2 Heat the oil in a griddle pan and fry the tuna on a high heat for 1-2 minutes each side. Cut the tuna into bite sized cubes and serve on lettuce leaves, on toasted bread halves. Drizzle with crème fraîche and garnish with a parsley leaf.

## Broad Bean & Pesto Puree

Serves 10

### ingredients

5 pieces focaccia or Mediterranean rolls, halved, toasted  
1 x 400g/ 14oz can broad beans or cooked fresh baby broad beans  
2 tbsp pesto  
1 tsp lemon juice  
Tabasco sauce  
1 tbsp olive oil  
Red pepper strips and baby lettuce leaves to serve

### process

1 Rinse the beans well under cold running water, and place in a food processor with the pesto and lemon juice. Blend to a smooth paste, season with salt and a few drops of Tabasco sauce.

2 Heat the oil in a non-stick pan and warm the puree gently, stirring constantly. Serve warm, in spoonfuls in separated lettuce leaves on cubed toasted bread.

### get ahead

Make the puree and chill in an airtight container. Keeps 4 days. Heat or serve the puree chilled as preferred.

## Tortilla Slices

Serves 10

### ingredients

5 slices ciabatta bread, halved, toasted  
450g/1lb waxy potatoes, scrubbed  
2 tbsp olive oil  
50g/2oz streaky bacon, chopped  
1 large red onion, chopped  
4 large eggs

### process

1 Cut the potatoes into 2.5cm/1in cubes, add to a pan of boiling water and cook for 5 minutes then drain. Heat half the oil in a non-stick frying pan, add the onion and bacon and cook for 5 minutes to soften.

2 Beat the eggs with 1 tbsp cold water, salt and pepper. Stir in the cooked potatoes, bacon and onions. Heat remaining oil in the pan and add the egg mixture. Stir to mix, then cook for 3 minutes until almost set. Place under a hot grill to set and lightly brown the top. Turn out onto a serving plate and cut into strips. Serve hot or cold on toasted bread wedges.

### get ahead

Cook and cool the tortilla on a flat baking sheet. Keep chilled for up to 12 hours. Cut into strips and warm gently in the microwave or serve chilled.

## Spicy Prawns

Serves 10

### ingredients

5 mini Mediterranean breads, halved, toasted  
150g/5oz natural yogurt  
2 tbsp mild curry paste  
Finely grated zest and juice of 1 lime  
1 tbsp fresh chopped coriander or 1 tsp fresh coriander paste  
20 fresh raw tiger prawns, heads & shells removed  
Baby spinach leaves and cucumber slices, to serve

### process

1 Mix the yogurt, curry paste, lime and coriander. Add the prawns to the marinade and keep in a lidded container, chilled for up to 24 hours.

2 Add a little oil to a non-stick pan and stir-fry the prawns for about 2 minutes in the marinade cooking on both sides until they turn from grey to pink. Serve the prawns on the toasted halved rolls with spinach leaves and cucumber. Serve the remaining sauce hot as a dipping sauce.

### get ahead

Prepare the prawns and store, chilled in the marinade for up to 24 hours

# Crostini Plate

With a little preparation you can serve this selection of hot and cold canapés with ease.

## Crostini bases

### *process*

1 Preheat the oven to 190C/170Cfan/ gas 5. Cut halved mini Mediterranean breads and ciabatta or rosemary focaccia into cubes, slices, or triangles about 1 cm (1/2 in) thick. Rub both sides with a fat clove of garlic and brush with olive oil.

2 Place on a baking sheet and bake for 10 min, turning over halfway through. Cool. Choose your topping from the following:

## Chorizo Chicken Sticks

Serves 10

### *ingredients*

2 boneless chicken breasts  
100g/4oz chorizo sausage, thinly sliced  
Sage leaves  
8-10 cherry tomatoes  
Olive oil  
Cocktail sticks

### *process*

1 Preheat the oven to 190C/fan 170, gas 5. Cut the chicken into bite-size pieces and top with a slice of chorizo, halved sage leaf then a halved cherry tomato. Secure with a cocktail stick and brush lightly with a little olive oil. Bake on a non-stick baking sheet for 10 minutes. Serve hot on the toasted slices.

### *get ahead*

Prepare the chicken sticks as above and keep chilled for 12 hours, covered with cling wrap.

## Hot Smoked Salmon

Serves 10

### *ingredients*

225 g/8oz hot smoke salmon fillets, cooked and flaked  
4 tbsp crème fraiche  
Chopped chives or fresh dill  
Baby Webb's lettuce leaves to serve

### *process*

1 Mix the salmon flakes with the crème fraiche and keep chilled in a lidded container.

2 Just before using add the fresh herbs. Spoon into small lettuce leaves and serve immediately on the toasted slices.

### *get ahead*

Cook the bases a day ahead and store in an airtight container. Assemble and garnish just before serving.

## Pizza Bianca

Serves 10

### *ingredients*

1 round rosemary & focaccia loaf, halved and cut into triangles  
2 tbsp olive oil  
1 clove garlic, peeled, thinly sliced  
100g/4oz mozzarella cheese, sliced  
1 large beefsteak tomatoes, sliced  
10 slices Italian salami  
Fresh basil leaves

### *process*

1 Preheat the oven to 200C/180C fan/ gas 6. Brush the bread slices with olive oil and scatter with garlic and mozzarella slices. Place on a baking sheet and bake for 8 minutes until golden and the cheese begins to melt.

2 Place on a serving tray and top with tomato and salami slices. Serve immediately.

## Pesto & Parma Ham Cubes

Makes 30

### *ingredients*

Halved focaccia bread, baked as above, cut into 30 x 3cm/1 1/2 in cubes  
2 tbsp green pesto sauce  
100g/4oz thinly sliced Parma ham or Serrano ham  
Cocktail sticks to secure

### *process*

1 Spread half the cubes with a smear of pesto sauce. Cut the Parma ham into small squares with kitchen scissors.

2 Place the ham on top of the pesto squares and secure another cube on top with a cocktail stick. Can be stored in a cool place for up to 2 hours.

## Sundried Tomato Slices

Serves 10

### *ingredients*

75g/3oz cream cheese  
50g/2oz Gorgonzola or creamy blue cheese  
50g/2oz sundried tomatoes in oil, drained  
Paprika  
Small salad leaves

### *process*

1 Place the cream cheese and Gorgonzola in a bowl and mash together with a fork. Finely chop the tomatoes and stir into the mixture.

2 Season with a pinch of paprika. Serve on salad leaves or keep chilled in a lidded container until needed.