

Bruschetta

Plate

Make these cold canapés quickly from store cupboard ingredients for easy to prepare, last minute orders

Bruschetta Base

process

1 Split ciabatta bread, toast lightly then cut into slices and cool.

2 Blend 50g/2oz peeled, deseeded tomatoes with a little garlic and scrape a thin layer over the toasts. Top with any of the following, drizzled with olive oil.

Quick Chicken Liver

Pate

Makes 10

ingredients

25g/1oz butter
50g/2oz streaky bacon, chopped
1 shallot, finely chopped
225g/8oz chicken livers, cleaned
1 tbsp grainy mustard
2 tbsp white wine

Lettuce leaves & gherkins to garnish

process

1 Melt the butter in a heavy based pan and fry the bacon and shallot until lightly browned.

2 Add the chicken livers and fry for about 2 minutes until they are crisp on the outside but pink and tender inside. Test by cutting one in half. Stir in the mustard and wine and cool slightly.

3 Place the mixture in a food processor and blend until smooth or mash with a fork until smooth. Season to taste then spread over small lettuce leaves and garnish with sliced gherkins.

Parmesan & Pear

Serves 10

ingredients

Baby spinach leaves
2 ripe conference pears
2 tsp lemon juice
50g/2oz Parmesan cheese
50g/2oz dried dates, sliced

process

1 Spread the spinach leaves out on the toasted slices. Peel the pears and slice thinly. Toss the slices in the lemon juice then arrange on the spinach.

2 Using a potato peeler, make thin curled slices of Parmesan, then arrange on top of the pears with the sliced dates. Serve immediately.

Chorizo & Canellini Bean

Serves 10

ingredients

350g/12oz can canellini or butter beans, drained
1 tbsp olive oil
50g/ 2oz spicy chorizo or spicy salami sausage, chopped
2 tsp fresh coriander, chopped

process

1 Place the drained canellini beans in a food processor with the olive oil and blend to a rough puree. Season with salt and pepper.

2 Stir in the chorizo and coriander and spread spoonfuls on top of the toasted slices. Serve immediately or keep chilled in a lidded container for 24 hours.

Vegetarian variation: Omit the chorizo and add 50g/2oz finely chopped olives and 25g/1oz finely chopped celery

Goat's Cheese & Beetroot

Serves 10

ingredients

Small salad leaves
100g/4oz goat's cheese
100g/4oz freshly cooked beetroot

process

1 Slice the goat's cheese into discs, then into thin triangles. Slice the beetroot thinly then dab any juices away on kitchen paper.

2 Arrange the salad leaves on top of the bread slices then overlap the cheese & beetroot slices and serve immediately.

Walnut & Blue Cheese

Serves 10

ingredients

75g/3oz walnut pieces
75g/3oz mascarpone cheese
100g/4oz blue cheese

Watercress and cherry tomatoes to garnish

process

1 Chop the walnut pieces roughly. Place the mascarpone cheese in a bowl and beat to soften then crumble in the blue cheese.

2 Stir in the walnuts and spread over the bread slices, garnished with tomato slices and watercress or store in a lidded container and keep chilled for 24 hours.