

Canapés

These are great recipes if you are having a get together over the bank holiday weekend.

You can make these for all your guests so no one has to miss out and saves you making lots of different things.



For the bases

- Gluten free frozen puff pastry

Basil and Walnut and parmesan

- handful chopped walnuts
- 2-4 freshly chopped basil leaves
- handful of pine nuts
- 10g grated parmesan
- 1 tsp of olive oil
- Olives of your choice

Serrano ham and manchago cheese

- 4 slices of serrano ham, cut into squares
- 45g manchago cheese cut into slices

Smoked mackerel and potato

- 5-6 small new potatoes cut into slices
- 45g shredded mackerel

Method

Preheated oven 180°

First cut the pastry into two and using the first block roll it out as thin as you can with plenty of flour to prevent sticking, you can use rice flour. Use can use the second block another time put it in the freezer.

Use a small circular cutter and cut out as many circles as you can, bring the trimmings together and roll out again, you may get about 35-40 disks. Brush with a beaten egg and bake until golden brown.

Use any of the following toppings below:

Basil, walnut and parmesan

A handful of chopped walnuts, 2-4 freshly chopped basil leaves, a handful of pine nuts and 10g of grated Parmesan cheese. Mix these ingredients together with a teaspoon of olive oil and spoon a small amount on the top of each disc. Top each with half an olive cut lengthwise.

Serrano ham and manchago cheese

Place a small square of Serrano ham on each disk, top with a thin slice of cheese.

Smoked mackerel and potato

Thinly slice small new potatoes and spray with oil- roast for 10 minutes in an oven and top each disc with the cooked potato and a small amount of shredded mackerel.