

PERFECT FOR VALENTINE'S DAY

Valentines falls on a Wednesday so for many of us it will be work as usual the next day so here I have prepared some easy but tasty canapés and ruby fizz to make your evening special.

For the Prosecco:

In each glass
1tsp Grenadine and a splash of
Cranberry juice and top up with
chilled Prosecco or sparkling wine
and finish with 2 raspberries in
each glass.



Prosciutto & sun dried tomato

- Fig jam (any savoury fruit jam or chutney would work here e.g. apple chutney)
- Prosciutto ham
- Sun dried tomatoes
- Chives to garnish

On your chosen base spoon a small amount of the chutney.

Wrap a small sun dried tomato in no more than half a piece of the prosciutto ham and place on the base

On the top of the ham roll dot a tiny bit more chutney and use that to stick 2 short lengths of chive to garnish.

Whipped goats cheese topped with diced beetroot

- 1 small wheel of goats cheese rind removed
- 4 chives finely chopped
- 1 tbsp creme fraiche or thick cream
- Finely diced cooked beetroot

Using a fork whip together the goats cheese, creme fraiche and chopped chives, place this into a piping bag, or if you haven't got a piping bag you can use a small plastic sandwich bag and put the mixture into the corner then cut off a small hole in the corner. Pipe the cheese mixture neatly onto your chosen savoury biscuit base then top with the finely diced beetroot.

Smoked salmon roll

- 1 tbsp creme fraiche or thick cream
- Half teaspoon horseradish
- 2 Slices of smoked salmon cut into thick ribbons
- Prawn and parsley (or chopped chive) to garnish

Mix together the creme fraiche and horseradish and spoon onto the centre of your savoury biscuit. Roll a small ribbon of smoked salmon and place on the top. Garnish with a prawn and small sprig of parsley.



AUD'S TIPS

For the canapés you may find that you already have some complimentary ingredients in your fridge that will sit together nicely for the canapés. To keep it quick and simple don't worry about making your own croutons for the base of your canapés, you will find bags of ready made mini cheese crackers, crostini or small savoury dipping biscuits in the supermarket, any of these small bases will work well. Just remember that a canapé should be 1 or 2 small bites, so keep everything small and neat.