

*Entertaining*

*Canape and Finger Food*

*Ideas*

## **Smoked Salmon and Cream Cheese Mousse**

### **Ingredients**

100 gms Smoked Salmon Trimmings  
200 gms Philadelphia Cream Cheese  
Little Lemon Juice  
Very little Cayenne Pepper

### **Method**

Chop up smoked salmon and place in a food processor and blitz until smooth. Add the cream cheese in three stages and season further with the cayenne and lemon juice. Place in a piping bag with a star tube pipe onto the canape base or pre bought biscuit - garnish with a piece of cut orange segment, a little dill and Avruga Caviar.

## **Oven Roast Cherry Tomato served on Tomato and Chilli Salsa with Basil Pesto and Balsamic Syrup**

### **Method**

1. Cut cherry tomatoes in half and place on an oven tray. Slice garlic thinly and place on each tomato half along with some chopped thyme leaves. Season with salt and mill pepper and liberally sprinkle with olive oil. Bake in a moderate oven 160°C / 320°F for approx 30 minutes. Remove and allow to cool

## **Tomato and Chilli Salsa**

### **Ingredients**

½ Red Pepper  
½ Yellow Pepper  
½ Green Pepper  
1 blanched skinned Tomato  
½ Red Onion  
1 Spring Onion  
Juice of ½ Lime  
30mls Sweet Chilli Sauce  
1 sprig Coriander chopped.

### **Method**

1. Neatly dice all the peppers and chop the red onion along with Spring Onions.
2. Remove the seeds from the tomato and dice the flesh.
3. Whisk together the Sweet Chilli Sauce, Lime Juice followed by the chopped Coriander to form a dressing
4. Mix the dressing through the vegetables and allow to infuse for 30 minutes.

## **Provençal Vegetable and Goats Cheese Filo Parcel**

### **Ingredients**

Olive Oil  
Garlic Paste  
Red Onion Finely Chopped  
Courgettes Finely Diced  
Mixed Peppers Finely Diced  
Aubergine Finely Diced  
Diced Plum Tomato Flesh  
Tomato Passata

### **Method**

Heat the oil in a pan and add the garlic followed by the diced red onions and cook for 1 minute. Add the remaining vegetables and cook for further few minutes to soften, add the passata and bring to the boil, simmer gently for 10 minutes and season with salt and mill pepper.

1. Cut filo pastry into 80mm squares (approx) and keep covered with plastic wrapper and moist tea towel
2. Lay square of filo on board and brush with olive oil, add second sheet, across the first to give you 8 points  
Place filling in centre and brush the joining edges with a little water and crimp
3. together, sit on tray ready for baking
4. Bake in a hot oven 210c for approx 4 mins until edges are golden brown. Spray with a little olive oil and serve.

## **Filo Moneybag with Goats Cheese, Grapes and Pinenuts**

**Serves 10**

### **Ingredients**

3 Sheets Filo Pastry  
15ml Olive Oil  
15ml Water  
200gm Goats Cheese (trimmed and diced)  
30gm Pan Roasted Pinenuts (cooled and Chopped)  
20 Grapes (halved, Deseeded and neatly chopped)

## Deep fried Haggis Cake with Whisky and Chive Veloute

### **Haggis**

50 x 20 gm Haggis Balls or Cork Shapes  
Seasoned Flour / Egg Wash and Fresh Sieved Breadcrumbs

### **Sauce**

60mls Reduced Chicken Stock or Chicken Cube  
300mls Double Cream  
1 measure Whisky  
10gms Chopped Chives  
Salt and Mill Pepper

### **Method**

Shape the Haggis and pass through the flour, egg and Breadcrumbs. Prepare the sauce by placing the whisky in a pan and allow to flame, add the reduced chicken stock and cream and gently reduce to the required consistency, adjust the seasoning and add a little extra whisky followed by the chopped chives. Deep fry the Haggis Balls and skewer with Buffet Skewer. Place Veloute in the Glass and Lay Haggis across the Glass.

## Seared Scallop with Oriental Broth

### Ingredients

2 Pints (1200mls) Water  
1-2 Stock Cubes of your Choice (Chicken, Vegetable, Beef etc)  
1 Whole Red Chilli – Halved and deseeded  
1 Stick of Lemongrass Crushed and roughly Chopped  
2 Tablespoons Hoi Sin Sauce (Blue Dragon)  
2 Tablespoons Soya Sauce

### Method

1. Place all the Ingredients in a pan and Bring to the Boil, allow to simmer very gently to infuse the flavours for 10 minutes.
2. Strain off the liquid which is now ready to use.
3. Correct the seasoning to your taste.
4. Add Chopped Coriander

# Food on a Stick

## Seasonal Melon and Parma Ham

**Serves 10**

### **Ingredients**

10 x Medium Parisienne scooped Melon Balls chilled  
4 slices Parma Ham pre - pack slices  
10 buffet skewers / not cocktail sticks

### **Method**

1. Cut each sheet into approx. 3 pieces, long strips
2. Thread onto buffet skewer not too tight as to avoid crushing
3. Pierce melon ball with the threaded skewer on the round part of the melon
4. Leaving the flat bottom for sitting evenly
5. Place and dress neatly on a plate or platter or serving dish

**Note :** various types of melon can be used for flavour and colour, from watermelon, galia, honeydew, ogen or charantais.

Also any regional cured hams can be incorporated

## Ploughman's Lunch with Branston Dip

**Serves 10**

### **Ingredients**

2 ½ mini buffet Pork Pies  
2 oz Branston Pickle  
5 Silverskin Pickled Onions  
10 x 15mm x 15mm even cut dice of Cheddar Cheese  
10 x buffet skewers

### **Method**

1. Cut the whole pork pies into quarter and the halves in half giving 10 quarters
2. Cut the silverskin onions in half and dry
3. Piece together the buffet skewer, onion, cheese square and last the pork pie
4. Placing on its flattest surface
5. Process / blitz the Branston pickle till a rough paste is achieved
6. Place neatly on a platter or serving dish and place the Branston into a suitable small dipping pot and present

**Note :** cheese is available according to price, flavor and colour experiment with a variety, also Branston now comes as a spreadable dipping option

## Chicken Caesar Salad

**Serves 10**

### **Ingredients**

10 x Garlic Crouton  
½ Small Baby Gem Lettuce / washed and dried or spun  
1 x Chicken Supreme Fresh  
30 ml Caesar Dressing  
1/3<sup>rd</sup> of a medium Cucumber

### **Method**

1. Poach the chicken in a flavoured bouillon or salted water till cooked, cool in the liquor, pat dry and reserve
2. Peel, de-seed and dice cucumber into pieces approx. 15mm x 15mm square
3. Thread the lettuce onto the buffet skewer, then the cucumber
4. Cut the chicken into 10 equal pieces, and place after the cucumber
5. Then secure to the bruschetta croute, then drizzle and coat the dressing down the stick
6. Dress neatly and present on a suitable dish.

## Thai Marinated Tiger Prawn with Chilled Honeydew

**Serves 10**

### **Ingredients**

10 medium Parisienne scoops of Honeydew Melon  
10 Prawns ( size 25-30 ) raw frozen defrosted  
20 ml Sweet Chilli Sauce  
10 ml Soy Sauce  
5ml Honey  
10 buffet skewers

### **Method**

1. Shell the prawns and combine with the soy, honey and sweet chilli sauces
2. Marinate for 2 hours
3. Remove and Pat dry and place on silicone paper or a sil pat mat
4. Roast in a hot oven for 3-4 minutes till cooked
5. Chill and thread a buffet skewer through the prawn into the melon ball
6. Dress neatly and present on a suitable plate or serving dish.

## **Fish and Chips with Malt Vinegar**

**Props** - Take a newspaper and photocopy onto A4 paper. The paper will now have copied newsprint on one side and plain paper on the other. With the print side down on your table fold the paper diagonally from corner to corner and cut into two pieces. Fold the paper to form a cone shape with the print on the outside.

Note – Real newspaper is not food safe as the ink would transfer to the food.

### **Ingredients**

4 Fillets of Plaice, Sole, Whiting or Haddock cut into 30gm pieces  
100gms Plain Flour  
10gms Salt  
300gms Shoestring Chips  
100mls Malt Vinegar

### **Method**

1. Combine the Flour and salt (seasoned Flour).
2. Pass the fish pieces through the flour, eggwash and Breadcrumbs.
3. Place into the deep fat fryer 350/360oF and cook for 2 minutes, drain on absorbent paper.
4. Deep fry the chips and drain.

### **Service**

Place a piece of fish in the paper cone along with a small bundle of the shoestring fries. Display on a suitable dish with an old fashioned malt vinegar bottle in the center to allow the guests to pick up a filled cone and help themselves to the vinegar. The cones can also be displayed by inserting the cones into the slats of a car wheel trim and placing the vinegar bottle in the center.

## **Bangers and Mash**

### **Serves 10**

### **Ingredients**

20 x Chipolatas  
500gm floury Potatoes / Maris Piper  
60gm Butter  
100ml Double Cream  
Seasoning

### **Method**

1. Place the potatoes in salted water and boil till cooked
2. Drain, dry add butter, cream and seasoning
3. Cook the sausages till done
4. Present the hot mash in a balti bowl or suitable container
5. And place onto a plate with the cooked sausages

## **Grilled Banana wrapped in Parma Ham or Bacon and served with a lightly Curried Mayonnaise**

### **Method**

Peel and cut the banana into 5 or 6 pieces  
Cut the Parma ham or Bacon into Long bands  
Wrap around the Banana and Place on a lightly oiled tray join down and either gently Grill or cook in a moderate oven. Finish with a buffet skewer and serve with the lightly curried mayonnaise.

### **Curried Mayonnaise**

Mayonnaise  
Mango Chutney  
Curry Paste or Powder

## **Teryaki Marinated Salmon on a stick**

Cut chunks or strips of Salmon Fillet

### **Marinade**

Blue dragon Teryaki Sauce  
Soya Sauce

### **Method**

Mix together the Teryaki sauce with a little of the soya sauce to taste.  
Place the salmon pieces in a bowl and add the marinade.  
Allow to marinate for at least 4 hours to a maximum of 24 hours before cooking.

### **To Cook**

Place marinated pieces on a lightly oiled tray and either grill or cook at the top of a hot oven for approx 2/3 minutes being careful not to burn. When cooked, insert sticks and serve.  
Note to spice up add a quantity of sweet chilli sauce to the marinade.

## **Marinated Chicken in Indian Spices with Satay Sauce**

Breast off Chicken cut into 5mm thick Strips

### **Marinade**

Curry Paste or powder  
Natural Yoghurt  
Mint Sauce  
Salt

### **Method**

Mix together the curry paste, yoghurt and mint sauce to taste add in the chicken strips and allow to marinade for 24 hours.

Place on a lightly oiled tray and either grill or cook in a hot oven, skewer with buffet skewers and serve.

## **Satay Sauce**

### **Ingredients**

200mls Coconut Milk  
200mls Double Cream  
Curry Paste or Powder to taste  
A little Chicken Cube to season  
Spoonful of Mango Chutney  
60 gms Smooth Peanut Butter

### **Method**

Place the coconut milk and cream in a pan and bring to the boil,  
Add the Curry Paste, chicken cube and mango chutney to taste  
Finish by whisking in the peanut butter to thicken and check seasoning.  
Serve in a small dish or ramequin along with the chicken.

## Finger Food Desserts

### Brochette of Exotic Fruits with Raspberry Coulis

**Serves 10**

#### **Ingredients**

60 ml Raspberry Coulis  
1 x Kiwi Fruit peeled  
5 Strawberries husk off  
1 slice peeled Sweet Pineapple approx. 10 mm thick, cored  
½ Mango skinless / ripe

#### **Method**

1. Cut the mango into 10 even sized pieces and place on a buffet skewer, and next the kiwi fruit
2. Halve the strawberries add to the stick then add the pineapple last
3. Place the coulis into a small ramekin or a suitable dipping pot
4. Serve with the coulis pot in the middle and present.

This is a Healthy alternative to a sweet pastry and the Raspberry Coulis may be replaced with Natural Yoghurt.

For the more luxurious offer a selection of small whole and cut fresh Fruits with cocktail sticks for your customers to self help and serve with a chocolate Ganache ( Fresh Fruits with Milk or Dark Chocolate Fondue)

### Ganache (Chocolate Fondue)

#### **Ingredients**

100g Dark or Milk Chocolate Chopped  
75g Double Cream

#### **Method**

Bring the cream to the boil in a small pan and remove from the heat, add in the chopped chocolate and stir until melted and smooth. Where alcohol is permitted add 25mls of your chosen liqueur ie Kirsch , Framboise, Grande Marnier etc