Canapés and Home Made Biscuits

Bruschetta with a topping

Ingredients
- French baguette or ciabatta loaf
- 3 tbsp. olive oil
- 2 cloves of garlic

Method
1. Cut the bread into 1½ cm slices. Brush very lightly with the olive oil. Place the bread slices in a single layer on an oven tray and bake uncovered in an oven at 180°C (gas mark 7) for 15 minutes but turned over half way through baking until browned on both sides. Cool for few minutes and rub garlic over one side of each piece of the bread.

Topping 1

Ingredients
- 4 tomatoes, seeded and chopped finely
- Small red onion, chopped finely
- Finely shredded fresh basil

Method
1. Combine the ingredients in a small bowl, spoon the tomato mixture onto the bruschetta, top with small fresh basil leaves, if desired.

Topping 2

Ingredients
- 25 gm butter
- 300 gm red onions, peeled and sliced
- 50 gm caster sugar
- 100 ml red wine
- 2 tbsp. balsamic vinegar
- Salt and white pepper
- 100 gm soft goat’s cheese

Method
1. Melt the butter in a medium saucepan over a low heat. Add the onions, sugar, salt and pepper and cook gently for 20 minutes until the onions are soft, stir occasionally. Add the wine and vinegar and cook for a further 20 minutes until thickened and the onions have caramelised. Leave to cool.
2. Spoon the topping onto the bread. Dot with some goat’s cheese and heat under the grill for a few minutes until the cheese softens.

Topping 3

Ingredients
- One beef tomato
- 1 red onion
- 45 ml or 3 tbsp. cream cheese or fromage frais
- 10 ml or 2 tsp. red or green pesto
- Salt and freshly ground black pepper
- Chopped basil to garnish
Method

1. Mix together the cheese and pesto until well blended. Spread thickly on the bruschetta.
2. Cut the beef tomato and red onion cross ways into thin slices.
3. Arrange the tomato and onion slices, overlapping on the bread. Season with salt and pepper. Heat through under a hot grill. Serve garnished with chopped basil

Chocolate Chip Cookies

Ingredients
- 85 gm butter
- 100 gm golden caster sugar
- 1 large beaten egg
- 175 gm self-raising flour
- ½ teaspoon of vanilla extract
- 50 gm dark chocolate chips
- 50 gm chopped nuts (e.g. blanched almonds, hazel nuts)

Method

1. Pre-heat the oven to 180°C or fan oven 160°C. Lightly grease two baking sheets.
2. Put the butter, softened, caster sugar, beaten egg, flour and vanilla extract into a bowl. Beat with an electric mixer or wooden spoon until smooth. Stir in the chocolate chips and chopped nuts.
3. Place a large tea spoon of the mixture onto the baking trays leaving space for the biscuits to spread whilst cooking. Flatten each teaspoon full with a fork to about 5 cm wide Bake for 15 – 20 minutes.
4. This should make approximately 24 biscuits.