

CRUNCH TIME

Lunch On A Stick



**Serve Information: 1 platter 6 Greek Skewers,
1 platter 6 Italian Skewers, 1 platter 6 Sandwich Skewers**

INGREDIENTS - GREEK SKEWERS:

6 Grape tomatoes
60g Feta cheese, cut into cubes
1 Small cucumber, cut into rounds
6 Kalamata olives, pitted
1 Tbsp olive oil
1 Tsp dried oregano
Salt
Pepper

INGREDIENTS - ITALIAN SKEWERS:

12 Cherry tomatoes
12 Bocconcini (or 6 cut in half if larger than cherry tomatoes)
12 Basil leaves
1 Tbsp olive oil
Salt
Pepper

INGREDIENTS - SANDWICH SKEWERS:

1 Long crusty bread roll, cut into 12 cubes
12 Grape tomatoes
6 Pieces of lettuce
120g Cheddar cheese, cut into 6 cubes
6 Long strips sandwich ham
1 Squeeze bottle mayonnaise

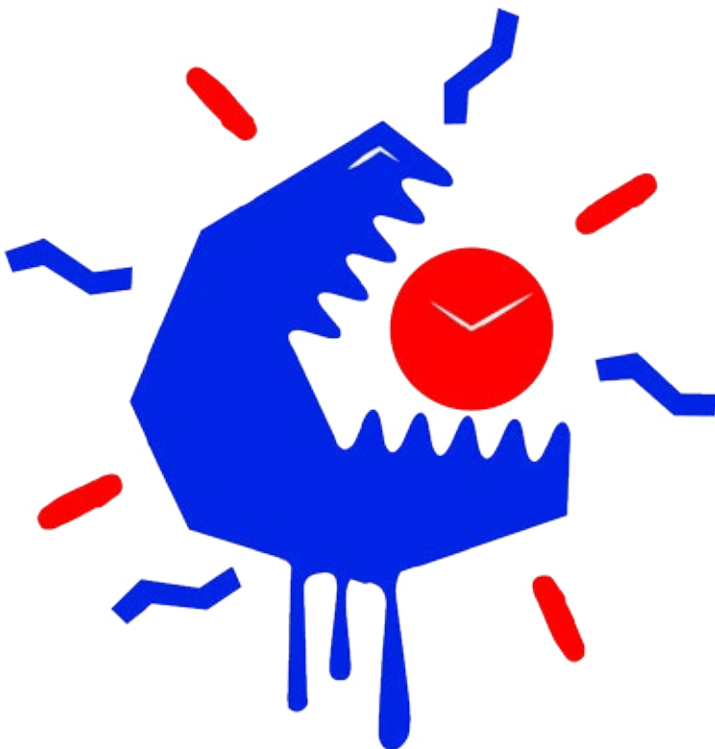
EQUIPMENT:

Chopping board
Sharp knife
Serrated bread knife
12 Medium length skewers
3 Rectangle serving plates
2 Teaspoons
6 Long skewers
Squeeze bottle for mayonnaise



METHOD:

1. To make the Greek skewers, thread a skewer starting with a tomato, then feta cheese, cucumber round skewered through the skin, and an olive
2. Repeat with the remaining ingredients and place on a serving plate
3. Drizzle skewers with olive oil and sprinkle with oregano. Season with salt and pepper
4. To make the Italian skewers, thread a skewer starting with tomato, basil, bocconcini, tomato, basil, bocconcini
5. Repeat with the remaining ingredients and place on a serving plate
6. Drizzle skewers with olive oil and season with salt and pepper
7. To make the Sandwich skewers, thread a skewer with a bread cube, then one end of the ham strip, tomato, weave the ham between each ingredient on the skewer, fold the lettuce into a small cube and skewer next, ham, cheese cube, ham, tomato, ham and finish with a bread cube
8. Repeat with the remaining ingredients and place on a serving plate
9. Lightly dress the Sandwich skewers in mayonnaise from the squeeze bottle



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