



## **Smoked Salmon Bruchetta**

### **Ingredients:**

- 2oz Salmon per person
- 1 Avocado
- ½ Red Onion
- 2 Tablespoons Olive Oil
- Ciabatta Bread

### **Method:**

- Cut Ciabatta into squares
- Place in oven to crisp
- Peel & dice the avocado
- Mix the avocado, red onion, olive oil & seasoning
- Put smoked salmon on Ciabatta
- Top with avocado salsa & serve.

## **Bellbell Falls Goats Cheese Bruchetta**

4 Slices Goats Cheese  
4 squares Ciabatta Bread  
Olive Oil  
2oz Semi Sundried Tomatoes

### **Method**

Place Goats cheese on Ciabatta  
Top with Semi sundried tomatoes  
Drizzle with olive oil  
Bake in oven @170 degrees till cheese is warm but not melted

## **Blue Cheese & Grape Quesidilla**

2 Flour Tortillas  
1oz Grapes  
2oz Blue Cheese

### **Method**

Half grapes  
Soften Blue Cheese  
Put one tortilla on table, add Blue Cheese & grapes  
Place second Tortilla on top  
Place in hot dry pan, cook till crisp. Turnover and crisp second side  
Remove from pan, cut into triangles and serve

## **Philadelphia Cheese, Spring onion & Tomato Dip**

6oz Philadelphia Cheese  
4 Scallions  
1 Jar Tomato Salsa  
4oz Grated cheese

### **Method**

Put ½ Philadelphia cheese in dish  
Chop Scallions  
Add scallions to dish, tomato salsa  
Put rest of Philadelphia in Dish  
Top with grated cheese, bake for 20minutes @ 170 degrees