

# Recipes

## Chargrilled Zucchini Skewers with Herby Dressing (Vegan)

**Serves:** 8-10

**Prep:** 15-20 minutes

**Cook:** 20 minutes

### INGREDIENTS

500g whole zucchinis, washed  
1/4 cup fresh dill, washed, stalks removed & finely chopped  
Juice & zest of 1 large lemon  
1/4 cup Extra Virgin Olive Oil  
1 tsp (5ml) Maldon salt  
1 tsp (5ml) cracked black pepper  
1/4 cup Smartbite Mixed Seeds  
3 whole radishes, washed & thinly sliced, to serve  
Baby basil leaves, to serve  
Lemon wedges, to serve

### METHOD

1. Using a vegetable peeler or mandolin, thinly slice the zucchinis to create ribbons.
2. Heat a griddle pan over high heat and grill the ribbons for 1 minute per side, or until slightly charred (as the ribbons are so thin, be careful not to let them burn). Repeat using all of the remaining zucchini.
3. While the zucchini are grilling, combine the dill, lemon juice, zest, olive oil, Maldon salt & black pepper in a small bowl. Mix well and set aside.
4. Thread the chargrilled zucchini ribbons onto any wooden skewers of your choice (be sure not to make them look perfect).
5. Place the zucchini skewers onto a serving platter, drizzle with the herby dressing, scatter with thinly sliced radish, add lemon wedges and scatter generously with Smartbite Mixed Seeds.



# Recipes

## Meat Lovers' Charcuterie Cones

**Makes:** 8 cones

**Prep:** 10 minutes

### INGREDIENTS

8 Salami sticks  
Bread sticks  
Smartbite Plain Seed Crackers  
350g Thinly sliced salami (or cold meat of your choice)  
16 Bocconcini (baby mozzarella balls)  
16 Baby Rosa tomatoes  
A small handful of basil leaves  
8 Green olives with pimento peppers  
40 Baby gherkins  
8 Long rosemary stalks

Cracked black pepper, to serve

Bamboo serving cones

Wooden skewers of your choice

### METHOD

1. Fill the bamboo cones, each with a salami stick, 1-2 bread sticks and Smartbite Plain Seed Crackers.
2. Using mini cocktail skewers, add a few slices of salami to a skewer that have been folded in quarters (to create a concertina effect). Add a salami skewer to each bamboo cone.
3. Layer one baby mozzarella ball onto a cocktail skewer, followed by a tomato, a basil leaf and one final tomato. Add a mozzarella skewer to the bamboo cone.
4. Use a third wooden skewer for; place 5 baby gherkins onto the skewer and end with a green olive. Pop into the bamboo cone, along with one long stalk of rosemary.
5. Place the bamboo cones onto a wooden serving board, season the mozzarella with some cracked black pepper before serving and scatter with baby basil leaves.



# Recipes

## Brownie Bites

**Makes:** 20 small brownie bites

**Prep:** 10 minutes

**Bake:** 12 minutes

### INGREDIENTS

1 x 185g Smartbite Chocolate  
Brownie Mix  
3 large eggs  
1/2 cup (125ml) cream  
2 tsp (10ml) vanilla essence  
1 1/2 cups store-bought chocolate  
mousse  
1/2 cup fresh raspberries  
1/2 cup Smartbite Cranberries,  
finely chopped

Mint leaves, to serve

### METHOD

1. Preheat the oven to 180C and grease and line a 22 x 22cm square baking pan with baking paper.
2. In a large bowl, combine the Smartbite Brownie Mix, eggs, cream and vanilla essence. Using an electric beater, mix well to form a smooth batter.
3. Pour the batter into the prepared pan and bake for 10-12 minutes. Remove from the oven and allow to cool. Once cooled, slice the brownies into 18-20 squares.
4. Place the brownie bites onto a serving board. Top each square with a dollop of chocolate mousse, a raspberry and scatter with chopped Smartbite cranberries. Scatter with mint leaves before serving.



# Recipes

## Mozzarella & Melon Ball Cups

**Makes:** 8 cups

**Prep:** 15-20 minutes

### INGREDIENTS

30 Bocconcini (mini Mozzarella balls)

1 Small spanspek

1 Quarter watermelon

Smartbite Sunflower Seeds

Extra Virgin Olive Oil

Cracked black pepper

Baby basil leaves

### METHOD

1. In small serving glasses, place 3 mozzarella balls into each.
2. Use a melon baller to make balls from both types of melon. Add 2-3 melon balls of each melon variety to the glasses.
3. Heat a small non-stick frying pan over high heat. Add the Smartbite Sunflower Seeds to the pan and toast for 2-3 minutes until slightly golden. Remove from the pan and set aside.
4. Drizzle the mozzarella and melon in the glasses with olive oil, season with cracked black pepper and scatter with toasted Smartbite Sunflower seeds.
5. Garnish the cups with baby basil leaves and add a wooden cocktail fork to each glass.



# Recipes

## Herb Butter Board

**Prep:** 15 minutes

### INGREDIENTS

350g Unsalted butter  
4 Slices extra crispy bacon, chopped  
¼ Cup parmesan cheese  
¼ Cup Smartbite Mixed Seeds  
4 Tbsp chopped chives  
Fresh dill fronds, to serve  
Baby basil leaves, to serve  
Smartbite Plain Seed Crackers, to serve

### METHOD

1. Place 350g unsalted butter onto a wooden serving board.
2. Use a butter knife to thinly spread the softened butter over the board, creating butter swirls.
3. Scatter the butter board with 4 slices of extra crispy chopped bacon.
4. Scatter with a 1/4 cup of finely grated Parmesan Cheese.
5. Scatter with a 1/4 cup of Smartbite Mixed Seeds.
6. Scatter with 4 Tbsp of chopped chives.
7. Scatter with fresh dill fronds.
8. Scatter with baby basil leaves.
9. Serve the butter board with Smartbite Plain Seed Crackers.

