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.



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

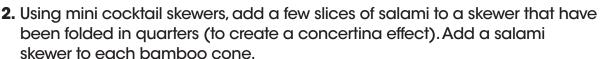
8 Long rosemary stalks

Cracked black pepper, to serve

Bamboo serving cones Wooden skewers of your choice

METHOD

 Fill the bamboo cones, each with a salami stick, 1-2 bread sticks and Smartbite Plain Seed Crackers.



- **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.



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,

Mint leaves, to serve

finely chopped

METHOD

- 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.



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

METHOD

Baby basil leaves

- In small serving glasses, place
 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.



Herb Butter Board

Prep: 15 minutes

INGREDIENTS

350g Unsalted board
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.
- 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.

