

# Heath Stores

H O R S M O N D E N

## Canape Ideas

### Drunken Devils on Horseback

- 1 bag prunes
- Liquor of your choice (Kate recommends Anno Cranberry Gin or Anno Sloe Gin)
- 6 rashers of Wiltshire smoked streaky bacon

1 empty the prunes into a bowl and add just enough Liquor to cover. Cover with cling film and leave overnight to soak

2 Cut the streaky bacon into thin strips just wide and long enough to wrap around each prune,

3 wrap the prunes in bacon and cook in an oven at 180C until the bacon is crispy. (around 10 – 15 minutes), cool until warm and serve.

### Kentish Mayde Tarts

There are many fantastic quiche and tart recipes available but at Christmas it's always great to have some tasty frozen foods to fall back on. These tarts work well as canapés or as a fabulous starter for Christmas day itself! Simply pop in the oven for 30 mins, cool and enjoy it warm or chilled.

- Cauliflower cheese
- Mushroom and Stilton
- Goats cheese and caramelised onion
- Cheese, potato and leek.

### Melon Balls wrapped in Prosciutto

Sweet and salty and very easy to eat, Best made fresh and served straight away.

Choose a ripe melon of your choice. Use a melon baller to scoop out the balls. Cut the Prosciutto into strips big enough to wrap around the melon balls and wrap the melon balls.

### Dates with cheese, walnuts and honey

- 1 box Medijoul Dates
- Blue Monday Cheese or Brighten Belle
- Soft Goats Cheese
- Walnuts
- Horsmonden Honey

1 Cut the dates in half lengthways and remove the stone

3 Add ½ tsp of Blue cheese or ½ tsp of goats cheese to each half of date

4 add a small bit of walnut to the top of the cheese

5 Liberally drizzle Horsmonden Honey over each canapé.

### Korkers cocktail sausage Rolls

These delicious bite size sausage rolls have a rich puff pastry balanced with the perfect amount of reliable Korker sausage meat.

### Casalinga range

The bruschetta's and pesto's are great on sour dough crackers or in canape tart cases, try topping with cherry tomatoes or olives. The jars of olives are also perfect to snack on.

### Pate

Toast thin slices of sourdough cut into squares and top with your favourite pate.

### Gin cured fish

Curing your own salmon, Tuna or other oily fish is simple and gives a very tasty treat. There are plenty of recipes to be found on the internet. I love using gin, Slow gin cured Tuna is something very special.

### Pickled Herring – very scandinavian!

If you have never tried pickled herring you are missing out, available to buy in jars from Heath Stores, try these on Rye and pumpkin seed bread with a little hollandaise sauce and a slice of cucumber.