

WARM UP

1 List the ingredients you think you need to make the following finger foods.

- 1 mango and prawn skewers
- 2 little caviar jackets
- 3 sticky squash with sesame seeds
- 4 chorizo and chilli mini pizzas
- 5 goat's cheese on toast

GLOSSARY

- thread *infilà*
- arrange *disponi*
- chunks *pezzi*
- baking parchment *carta da forno*
- wraps *specie di focaccine da arrotolare con ripieno*
- sourdough *lievito naturale*
- chives *erba cipollina*

Finger food recipes



**1 MANGO AND PRAWN SKEWERS**  
 3 limes, 1 tbsp grated ginger, 1 crushed garlic clove, 1 chopped and deseeded red chilli and 1 tbsp chopped coriander. Cut a large mango into 20 chunks. Thread each onto a small skewer with a large cooked prawn (20 prawns will be about 250 g). Marinate the skewers in the lime dressing for 1 hr and serve.

**2 LITTLE CAVIAR JACKETS**  
 Put 20 small new potatoes on a baking tray. Drizzle with olive oil and season. Roast for 25 minutes at 200°C and then cool to room temperature. Cut a small cross in the top of each one, push open a little and top with 1 tsp crème fraîche and some caviar.

**3 STICKY SQUASH WITH SESAME SEEDS**  
 Peel a large butternut squash. Cut into 20 x 3 cm squares and then mix with 1 tbsp each of soy sauce, sesame oil and honey. Arrange the chunks on a large baking tray lined with baking parchment. Sprinkle with 2 tbsp sesame seeds, season and bake for 20-25 minutes at 200°C until crisp. Put a cocktail stick in each chunk to serve.

**4 CHORIZO AND CHILLI MINI PIZZAS**  
 Use a pastry cutter to cut out 20 x 6 cm circles from a pack of soft Middle Eastern flatbread or wraps. Grate 75 g Manchego cheese and chop 75 g chorizo and ½ a red chilli. Scatter over the bread bases and then bake at 200°C for 10 minutes.

**5 GOAT'S CHEESE ON TOAST**  
 Roughly mash 250 g goat's cheese with 2 finely chopped shallots. Toast 5-6 slices of sourdough and stamp out 20 small circles. Spread each circle with some cheese, top with a small blob of chilli jam (you will need about 3 tbsp) and scatter with chives. Each recipe makes 20 pieces. Total prep 1 hour. Cooking time 25 minutes.

ACTIVITIES

READING COMPREHENSION

2 Read the finger food recipes and answer these questions. Be careful, there is more than one answer to some of the questions.

Which recipe asks you to...

- a bake the main ingredients? 3 and 4
- b cut a cross in the top of each one? \_\_\_\_\_
- c cut out circles? \_\_\_\_\_
- d marinate the ingredients? \_\_\_\_\_
- e mash one of the main ingredients? \_\_\_\_\_
- f peel the main ingredients? \_\_\_\_\_
- g roast the main ingredients? \_\_\_\_\_
- h use fresh fruit? \_\_\_\_\_

## READING COMPREHENSION

3 Read these sweet canapé recipes and match them with their name.

apple and marzipan tarts • cheat's lamingtons •  
cream tea bites • lemon fancies • mini choc ice balls

1

Scoop 25 small balls of vanilla ice cream from a 500 g tub. Freeze on a tray for 1 hour. Melt 200 g dark chocolate and spread 100 g finely chopped pistachios on a tray. Dip the balls in chocolate and then roll in the nuts and freeze for 30 minutes or until serving.

2

Cut out 20 circles from two pre-made short-crust pastry lemon curd tarts. Top each with a raspberry and dust with icing sugar.

3

Trim 2 Madeira sponge cakes and cut into 20 x 3 cm cubes. Freeze until solid. Heat 200 ml double cream, then remove from heat and stir in 200 g chopped white chocolate until melted. Cool a little. Spread 2 cups of desiccated coconut on a tray. Dip each frozen cake completely into the chocolate and then roll in the coconut to coat all sides. Leave for 30 minutes before serving.



4

Thinly roll out 375 g puff pastry. Divide into squares and then prick each all over with a fork. Spread onto baking sheets. Peel, core and slice 2 cooking apples into 2 cm pieces. Place a small slice of marzipan on each square, top with some apple and bake at 200°C for 10 minutes until crisp. Dust with icing sugar to serve.

5

Split 6 scones. Sandwich them together with a 227 g tub of clotted cream and ½ a jar of strawberry jam. Cut into quarters and serve like triangular sandwiches, pointy-side up.

## WRITING

4 Work in pairs. Prepare a sweet and a savoury finger food menu for about 20 people. Write it up, complete with methods as in the examples above. When you finish, display it for the rest of the class to see and decide which you think is the best finger food menu.