



Hens Night Menu

We have provided a great mix of easy party food that will be a breeze for you to prepare.

All of these recipes have been tested in our kitchen and will please all of your guests.

Cascie

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Fresh fruit jellies



Make 2 packets of jelly according to the packet mix and set aside

Add fresh fruits like seedless grapes to cups. Include a marshmallow as an additional treat. Fill cup with jelly mix and refrigerate until set.

Top with halved strawberry to serve.

Prawn Rice Paper Rolls



Preparation about 30 minutes Makes 12

These easy wraps are terrific to take to the beach, pool or a street party.

100g fresh thin egg noodles

2 tsp kecap manis

1 carrot, shredded

1 Lebanese cucumber, finely chopped

6 small butter lettuce leaves, torn in half

2 (22cm round) rice paper wrappers

Sweet chilli or soy sauce, for dipping

1. Place noodles in a heatproof bowl, cover with boiling water and stand for 2 minutes or until tender. Drain, rinse in cold water and place in a large bowl. Combine kecap manis and peanut butter in a bowl until smooth. Microwave for 20 seconds until warm. Add peanut butter mixture, carrot and cucumber to noodles. Toss to combine.

2. To make rice paper rolls, dip a round of rice paper in a bowl of hot water for 1 minute until just tender. Place on a board. Place a lettuce leaf down the centre, top with a small handful of noodle mixture. Roll to enclose the filling. Repeat using remaining lettuce, filling and rice papers. Serve with sweet chilli or soy sauce for dipping.

Antipasto platter



Ingredients (serves 8)

- 1 bunch asparagus, trimmed
- 100g Primo prosciutto, halved lengthways
 - Olive oil cooking spray
- 100g (each) kalamata olives, artichoke hearts, chargrilled eggplant and chargrilled capsicum crackers, to serve
 - **Pesto dip**
 - 125g cream cheese, softened
 - 1/2 cup basil pesto
 - 2 tablespoons lemon juice
 - **White bean dip**
 - 400g can cannellini beans, drained, rinsed
 - 2 tablespoons lemon juice
 - 1 garlic clove, crushed
 - 2 tablespoons olive oil

1. Make pesto dip: Process cheese, pesto, lemon juice and 1 tablespoon cold water until almost smooth. Transfer to a bowl.
2. Make white bean dip: Process beans, lemon juice, garlic and 1 1/2 tablespoons oil until almost smooth. Transfer to a bowl. Drizzle with remaining oil.
3. Wrap asparagus in prosciutto. Spray a barbecue plate or chargrill with oil. Heat over medium-high heat. Cook asparagus, turning, for 4 to 6 minutes or until tender.
4. Arrange asparagus, olives, artichokes, eggplant, capsicum and crackers on a platter. Serve with dips.

Smoked Salmon Quiche



Ingredients

- 3 sheets frozen puff pastry, thawed
- 100 g sliced smoked salmon, chopped
- 2 tbsp dill, chopped
- 2 tbsp chives, chopped
- 1 1/2 tbsp spreadable cream cheese
- 2/3 cup cream
- 2 eggs

Method

1. Preheat oven to 190 °C or 170 °C fan. Lightly oil two 12-hole round bottomed patty tins. Use a 7cm cutter to cut rounds from the pastry and line the tins with the pastry rounds.
2. Divide the salmon, herbs and cream cheese evenly between the pastry shells.
3. Whisk the eggs and cream together and carefully pour into the shells. Bake for 20 mins until puffed and golden brown (they will sink on cooling). Lift quiches from tins and then place on a wire rack to cool.

TIP

Quiches can be made up to 1 month in advance. Freeze in an airtight container. Reheat from frozen on oven tray in 180 °C oven or 160 °C fan for approximately 15 mins.

For any further assistance with your party please call (02) 80849894 and talk to one of our friendly staff.

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