



## FRESH & SIMPLE RECIPES – EPISODE TWELVE

Theme: “Party Pickings”

**Marinated bocconcini wrapped in parma ham**

**Butternut and pistachio phyllo tartlets**

**Prawn cocktail martini (makes 6)**

**Watermelon and rose martini Ginger and berry mojito**

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### Marinated bocconcini wrapped in parma ham

4tbsp olive oil  
zest of a lemon and a squeeze of juice  
2tbsp finely chopped mint  
1 red chilli, deseeded and finely chopped  
24 bocconicini (mini Mozzarella)  
6 slices Parma ham



### Preparation

Make the marinade by mixing together the olive oil, lemon zest and juice, mint and chilli. Season with salt and black pepper. Place the bocconicini into the marinade for 10mins. Cut each slice of Parma ham into 4 pieces. Roll a piece of ham around each bocconicini and secure with a cocktail stick. Serve each mozzarella ball in a shot glass, on a bed of baby lettuce leaves, with a little of the extra marinade drizzled over

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### Butternut and pistachio phyllo tartlets

200g Danish feta  
500g butternut, peeled and cut into small dice  
1 packet phyllo pastry, defrosted  
Melted butter, for brushing  
1 tsp cinnamon  
100g pistachio nuts, coarsely chopped



### Preparation

Using scissors, cut the stack of phyllo sheets into squares large enough to generously line each depression in a mini-muffin tin. Keep moist under a slightly damp tea-towel. In a roasting dish, combine the butternut and cinnamon. Season with salt and pepper, drizzle with olive oil and dot with butter. Roast at 190 degrees for about 20-25 minutes, until the butternut is soft. Allow to cool.

Spray the muffin tin with cooking spray. Line each depression with 2 squares of phyllo pastry which have each been brushed with a little melted butter. When all depressions have been lined, bake in the same oven for about 10-15 minutes until crisp and golden brown. Remove the pastry cases from the tin and allow to cool. Repeat process to give you 24 pastry cases.

To assemble, place a small dollop of the feta cheese into the bottom of each cup. Top with a spoonful of the butternut cubes and sprinkle with pistachio nuts,

### Prawn cocktail martini (makes 6)

400g shelled prawns  
6 whole prawns (heat and tail on, deveined)  
2 ripe avocados, diced  
Salt and pepper  
Cayenne pepper  
Chopped parsley  
Baby lettuce leaves, to serve  
3 tablespoons mayonnaise  
1 tablespoon tomato ketchup  
A splash of Worcestershire sauce  
Juice of 1 lemon  
1 head of white endive, leaves separated



### Preparation

Blanche the prawns in simmering water for 2 minutes, until pink and still firm. Plunge into ice cold water and drain. Set aside. Repeat with the whole prawns and reserve these for garnish.

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In a bowl mix the mayonnaise, ketchup, lemon juice and Worcestershire sauce. Add the sauce and the avocado cubes to the prawns, season, and mix gently. Make a nest of baby salad leaves in 6 martini glasses and divide the prawn mixture between them. Sprinkle with chopped parsley and garnish with the endive leaves and some wedges of lemon. Place a whole prawn on the rim of each glass.

## Cocktails



### Watermelon and rose martini

100g ripe watermelon  
2 shots vodka  
A few drops of rose water

### Preparation

Create a sugar rim on a large wine glass by first dipping the rim into a small amount of lime juice and then into coloured sugar crystals. Allow to dry

Place the watermelon in a cocktail shaker. Add to the vodka with a few cubes of ice and the rosewater. Shake for a few seconds and strain into a glass.

### Ginger and berry mojito

2 thin slices ginger  
1 lime, cut into chunks  
A few mint leaves  
2 shots white rum (Bacardi)  
A small handful of berries (blackberries, blueberries, raspberries etc)  
2 heaped tablespoons brown sugar  
Sparkling water

### Preparation

In a highball glass, combine all ingredients except the sparkling water. With a muddling stick, combine the ingredients by crushing and stirring them. Add ice cubes to the glass to almost fill it, and top up with the sparkling water. Stir with a long spoon to combine. Garnish with a sprig of mint and a thin slice of ginger. Garnish with a toothpick or small skewer onto which have been threaded a few berries.

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Table décor ideas

