

The Reunion Fortuna Platter

This consists of three appetizing snackers great for any occasion.

1. Greek goat cheese and English hot house cucumber Canapes.

You will need the following:

1 cucumber (English are my favourite)
1 loaf bread white or wheat for preference
1 package goat cheese
1 bunch parsley
1 red bell pepper
pepper, olive oil and garlic

Cut cucumber with heart shape cutter, put off to the side. Take bread roll with rolling pin to paper thin consistency cut with heart cutter. Place on baking sheet sprinkle with olive oil chopped garlic and a dash of pepper. Bake at 350 till crispy. Take goat cheese form into hearts with cutter place to the side. Chop parsley to fine chop place in a bowl. Take goat cheese hearts and roll the edges in the chop parsley, place on bread. Place cucumber on top of goat cheese. Finally, chop bell pepper to fine and sprinkle on top of cucumber.

2. Seared Chilean Sea Bass, Smoked Lachsschinken Spiedini with Lemon Aioli

This is complicated folks... Are you sitting down... Lets do the aioli...

You need:

1 lb. Filet Chilean seabass
1/3 lb. Smoked Lachsschinken or ham (German's good as it impresses my inlaws)
20 rosemary branches
Olive oil and garlic and a lemon

You can make your own mayo, like I do, but just buy a bit at the market and save a half hour. Ok, take a cup of mayonnaise, chop two cloves garlic, the zest of one lemon, and sugar to taste put this in a bowl and off to the side.

Take the rosemary and de-stem to the end however leave a good end this is for a skewer with a tail (Neat huh?). Take the extra rosemary place it in a bowl add half a cup olive oil with a crushed clove of garlic half the lemon and give it a good zest add some salt and pepper. This is your marinade for the bass cube the bass and put it in the marinade. Cube the Lachsschinken as well. Grill the Bass cubes, put the cubes on the rosemary skewers followed by the Lachsschinken cubes.

3. Malibu-lime Chicken skewers with Avocado Cilantro Dip.

Here's another doozy, let's get started with the dip... Get a blender, take one avocado (stoned and peeled), 4 green onions, 1 tsp red wine vinegar, 1 tsp olive oil, 1/2 cup sour cream, 1 handful cilantro salt and pepper to taste. PUREE!!! And set aside.

Dice 2 chicken breasts place in a bowl. Add zest of 1 lime 1`tbsp of honey olive oil to coat, two green chilies chopped fine to the same bowl. Then chop the remainder of the cilantro bunch one crushed clove of garlic and salt and pepper. Mix into the chicken with the marinade. Grill the chicken on skewers and get ready to plate...

Take the assortment of appetizers and alternate them on a large serving platter with the lemon aioli and the avocado dip in the center. Garnish with any leftover parsley, cilantro, or even drizzle small amounts of oil and balsamic vinegar onto the plate. Serve and enjoy the compliments from all your guests!