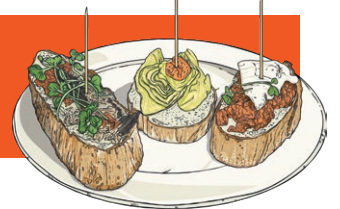




Spanish Tapas – Montaditos



Ingredients

A baguette

Cocktail sticks

Olive oil

A range of toppings depending on what you wish to place on your montaditos.

Method

1. Slice the baguette diagonally to make lots of long slices that are roughly 2cm thick. (You may need an adult to help with this part.)
2. Brush a little olive oil onto each slice.
3. Now comes the fun part! Place the toppings carefully in a stack on top of the piece of baguette.
4. Use a cocktail stick to help you secure the toppings in place. Voilà, you have your finished montadito!

Topping suggestions

Manchego and Chorizo Montadito Place a slice of manchego cheese on the baguette slice, a slice of chorizo sausage, a long, thin slice of pepper and an olive at the top of the cocktail stick for presentation.

A Hawaiian Montadito Place a slice of ham, then cheese on the baguette slice. Finally, finish with a chunk of pineapple on the cocktail stick for decoration.

Salmon Montadito Add cream cheese, a slice of smoked salmon and a few capers to make this delicious montadito.

Egg Mayonnaise Montadito Mash and mix boiled eggs with mayonnaise and place on the baguette slice. Add cress or chives for decoration and an olive on the cocktail stick.

Mozzarella Montadito Add a slice of mozzarella cheese, a slice of tomato and a little pesto or basil leaf to this deliciously refreshing montadito.

Sausage Montadito Add a cooked, small sausage to the montadito with a cocktail stick. Add a slice of green pepper as decoration.

Ham and Prawn Add a slice of serrano ham for an authentic Spanish flavour. Add a fried prawn through the cocktail stick.

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