

Nifty New Year Nibbles

Deliciously warm savouries, made in minutes so you don't miss the party



Perfect with...

New Zealand Sauvignon Blanc

€8.99 75cl, €8.99 per 75cl

Garth McCollgan

New Year Party Food

Warm Goat's Cheese with Apricot Chutney

Makes 12 portions
Preparation time: 10 minutes
Cooking time: 5 minutes

Ingredients

- 1 log Goat's Cheese, cut into 12 discs
- 12 Crackers
- 1 jar Specially Selected Apricot and Mango Chutney
- 12 sprigs Fresh Parsley

Method

1. Slice the cheese and put onto a cracker.
2. Put the crackers and cheese onto a baking tray. Bake in a pre-heated oven at 160°C for 5 minutes until warm.
3. Remove from the oven and with a teaspoon top each cracker with some chutney.
4. Garnish with a sprig of parsley and serve. Delicious.

Smoked Salmon Pâté in Warm Potato Jackets

Makes 16 portions
Preparation time: 10 minutes

Ingredients

- 200g Smoked Salmon, skinned
- 200g Cream Cheese
- 2 tbsp Scallions, chopped
- ½ Lemon, zest and juice
- 6 Rooster potatoes, baked, halved, insides scooped out (use for mashed potato)
- ½ Lemon zest for garnish
- Freshly ground Black Pepper
- Sour Cream or Crème Fraîche

Method

1. In a blender, mix together the first 4 ingredients until smooth.
2. Just before serving, warm the potato jackets in the oven for 2-3 minutes
3. Spoon the salmon mixture into each warm potato jacket, top with a spoon of sour cream/ crème fraîche and garnish with freshly ground black pepper and lemon zest.

Mackerel Pâté on Potato Cake

Makes 16 portions
Preparation time: 10 minutes

Ingredients

- 200g Smoked Mackerel, skinned
- 200g Cream Cheese
- 2 tbs Scallions, chopped
- ½ Lemon, zest and juice
- ⅓ Cucumber, seeded and finely diced
- 1 packet Potato Farls, cut into quarters

Method

1. In a blender, mix together the first 4 ingredients until smooth.
 2. Just before serving, warm the potato farls under a grill for 2-3 minutes each side.
 3. Spoon on the mackerel mixture and garnish with the diced cucumber.
- Serve – and party!

Rare Beef with Pâté

Makes 20 portions
Preparation time: 10 minutes
Cooking time: 5 minutes

Ingredients

- ½ packet Specially Selected Striploin Steak
- Freshly ground Black Pepper
- Sea Salt
- 15ml Olive Oil
- 1 tub Ardennes Pâté
- 1 bunch Scallions
- 1 packet Cheese Crackers

Method

1. Season the striploin steak with sea salt and freshly ground black pepper. Rub the olive oil all over the meat.
 2. Put the striploin into a scalding hot pan and fry for 2 minutes each side. Remove from the pan and leave to rest for 5 minutes, then cut into thin slices with a sharp knife.
 3. To make the 'Chinese scallion' umbrella garnish: Cut the green of the scallion into 1 inch sections. Keeping the end intact, using a sharp knife slice each section. Chill in ice cold water for 1 hour before serving.
 4. To assemble: Divide the thinly sliced steak onto a cheese cracker. Using a teaspoon, top with pâté and garnish with the scallion umbrella.
- Serve – and celebrate.



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