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Canape Cup Creations

The most commonly asked question at The Grocer is "Can you suggest an easy filling for your canapé cups?" Over the years we've collected a number of very simple but tasty ways to serve canapés. Here's a few of our favourites.

Savoury

Rare Roast Beef with Horseradish Cream

Grill a piece of thick steak rare, allow to cool and slice very thinly. Mix one tbspn of Newmans Horseradish with one tbspn of thick cream.

Place a dollop of the horseradish cream into each canapé cup, top with a thin slice of beef and a basil or watercress leaf. Serve immediately.

Smoked Salmon and Salmon Caviar

Half fill each canapé cup with soft cream cheese or Meredith Chevre with Dill. Top with thin slices of salmon. Place a couple of salmon caviar pearls on top with a sprinkling of chopped chives and black pepper.

Chevre and Onion Jam

Using a small spoon take dollops of Meredith Dairy Ashed Chevre and place into canapé cups. Top with Rangoon Racquet Club Caramelised Onion Jam.

Marinated Fetta with Chilli Jam

Place squares of your favourite marinated fetta (we like the soft Yarra Valley Persian Fetta) into the base of the canapé cups and top with a good chilli jam (we like the Spoonfed Foods Hot Jam).

Crab with Lime Mayonnaise

Mix together picked crab meat, shredded rocket and a dollop of Doodles Creek Lime & Coriander Mayonnaise with a dollop of cream fraiche or sour cream. Season with salt and pepper to taste and place a teaspoon in each canapé cup. Serve immediately.

Cream Cheese with Roasted Red Pepper

Blend some cream cheese with chopped parsley and a little smoked paprika. Place in canapé cups and top with slices of roasted, peeled red pepper. Season with freshly ground black pepper or an extra sprinkle of smoked paprika.

Goat Cheese and Roast Pumpkin Squares

Chop pumpkin or sweet potato into 1cm dice. Toss in olive oil, fresh thyme leaves and salt and pepper. Roast for 20 mins until golden (they may need turning). Place dollops of goat cheese (something fresh like an ashed chevre or a goat curd) and top with cooled pumpkin squares and some fresh thyme leaves.

Guacamole with Spicy Tomato Salsa

1 large ripe avocado, halved, stone removed, peeled, coarsely chopped
2 tbs sour cream
2 tbs olive oil
1 tbs fresh lime juice
Salt & freshly ground black pepper
2 medium ripe tomatoes, finely chopped
1/4 cup finely chopped fresh chives
1/4 cup finely chopped fresh coriander
Canapé cups

Place the avocado and sour cream in the bowl of a food processor and process until smooth. With the motor running, gradually add the combined oil and lime juice in a thin steady stream until well combined. Taste and season with salt and pepper.

Combine the tomato, chives and coriander in a small bowl. Spoon the avocado cream among cocktail cups and top with tomato salsa to serve.

Tiny Thyme & Onion Tarts

Slice 3 red onions and fry the gently in olive oil for 15 minutes until they have caramelised (be careful not to let them burn, as they will taste bitter). This can be done a few hours in advance but will taste better if served warm or at room temperature (not fridge cold).

When ready to serve, arrange the canapé cups on a serving platter. Using two teaspoons place a small blob of goat curd into each canapé cup. Top with a little onion, half an anchovy and scatter with a few thyme leaves or oregano leaves.

Sweet

Fresh Goat Curd with Vincotto Strawberries

Place a dollop of fresh goat curd into each canapé cup, top with half a strawberry, a sprinkle of black pepper and some sliced basil leaves. Drizzle with Original Vincotto.

Marscapone with Raspberries and Chocolate Cream

Mix a punnet of raspberries with a cup of creamy marscapone. Fill each cup with the cream and top with a half teaspoon of Alice Langton Chocolate Dipping Sauce. If the sauce is too thick, mix with a drizzle of pouring cream.

Baby Fruit Mince Pies

Makes dozens of pies

- 1 jar Country Cuisine Fruit Mince
- 1 cup Meredith Dairy Sheep Yoghurt
- 1 tspn vanilla paste
- $\frac{3}{4}$ cup cream cheese
- 4-6 tblspns icing sugar (to your own taste)
- 1 packet of unsweetened canape cups

Mix the yoghurt, vanilla paste and cream cheese together using a blender or whisk. Add the icing sugar a little at a time to achieve the sweetness you want. Chill the mix for an hour.

When ready to serve, lay out the canapé cups on a serving platter. Using two teaspoons, add small dollops of the yoghurt mix to each cup. Top each cup with a little fruit mince. These can be placed in the freezer before serving – they are delicious when icy cold.