Finger-food – Filled Crackers and Tomato



Are you celebrating something? Maybe somebody’s birthday, are you having a party or awaiting friends for a meeting to watch a good film? Whatever it is, finger-food is there for you, but it will also suit well for guys who will spend their evening watching a football match.

BASIC INGREDIENTS FOR THE FILLING :

1 red bell pepper

1 onion

500 g of Feta cheese

300 g of milk spread

THE FIRST VERSION FOR THE FILLING :

1 ½ tea spoon of chives

1 g of pepper

50 g of tuna pieces (canned)

THE SECOND VERSION FOR THE FILLING :

½ of avocado

1 – 3 cloves of garlic

THE THIRD VERSION FOR THE FILLING :

chilli

1 tea spoon of smoked red pepper (spice)

ADDITIONAL INGREDIENTS :

cherry tomato

salty crackers

PROCEDURE :

1 . clean the bell pepper and garlic and cut them into small squares …

2 . wash the tomato, cut off a smaller part of the top (to get a cover from the tomato), make the bottom even, so that the tomato can stand, and then take out the pulp with circular movements. Leave it aside to prepare the filling …

3 . put Feta cheese and milk spread in a bowl and press well with a fork, then add red bell pepper and onion and mix well …

4 . divide the filling in three equal parts …

5 . put chives, pepper and tuna into the first one and mix well …

6 . put the cleaned avocado and garlic into the second one and chop the ingredients well in a blender …

7 . put the chilli and smoked pepper into the third one and mix well …

8 . put all three fillings into decorating bags separately, and fill the tomato with avocado filling (because this filling is somewhat thinner), put the cover on the tomato and fill the crackers with other two fillings …

TIP :

You can prepare the filling a day before and store it in the fridge, but fill the crackers just before serving, so that they do not get soft.

Instead of tomato you can use whatever you like e.g. fresh cucumbers, baguette or you can put the filling on a chicory leaf etc…











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