



# recipe book

The Start of a Magnificent Dinner

**Anita Robin**



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# Anita Robin

Welcome, this ebook is inspired by my passion for great but simple food. These simple starters are beautiful beginnings for a magnificent meal and you get to spend more time with your guests than in the kitchen!

Enjoy! Anita.

# 3 variations of butter puff pastry rolls

## **with salmon**

1-2 sheets of butter puff pastry  
1-2 tablespoons horseradish  
100g smoked salmon slices  
1 teaspoon dill

## **with prosciutto**

1-2 sheets of butter puff pastry  
1-2 tablespoons mustard  
100g prosciutto slices

## **with cheese**

1-2 sheets of butter puff pastry  
100g parmigiano cheese

Preheat the oven to 200 degrees - cover a tray with some baking paper.

Spread the horseradish, mustard or cheese over the pastry and put salmon slices or prosciutto on top. Spread salmon with dill.

Tightly roll up pastry - cut in approximately 50mm pieces and bake for about 15 minutes.



# veggies as starters 'my niece's version'

## **ingredients**

Capsicum - red/yellow/orange

Cucumber

Cut vegetables with cookie cutter and display as shown in the picture.

## **serving suggestion**

Serve as starter on a beautiful plate with any sort of dip.



# crispy cheese rolls

## ingredients

1 packet of spring roll pastry  
100g butter  
150g parmigiano, grated  
dry chilli

## method

preheat the oven to 200 degrees / cover a tray with some baking paper

Cut each sheet of spring roll pastry in 4 squares (100mm x 100mm)

Melt butter in a small pot, brush over the pastry sheets  
Spread parmigiano over the sheets  
Spread just a little chilli over the cheese (unless you love it hot, you can adjust to more chilli)  
Roll the squares from one corner to the other, put on the baking tray and bake for about 12 minutes



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# dried tomatoes filled with onion & garlic

## **ingredients**

1-2 cups of dried tomatoes  
1 tablespoon of olive oil  
1 onion, chopped  
1 garlic, pressed  
1 bunch of parsley, chopped  
a pinch of salt and pepper

## **method**

Lay the dried tomatoes on a board and flatten them out.

Heat the olive oil in a pan and add the onion, garlic and fry for about 4 minutes.

Take off the heat and add the parsley, salt and pepper to the onion and garlic.

Brush the tomatoes with the mixture and roll tightly - fix with a toothpick.



# figs with blue cheese and prosciutto

## **ingredients**

8 figs

100g blue cheese

16 slices of prosciutto

preheat oven to 200 degrees – cover a tray with baking paper

## **method**

Wash the figs, remove the stem and cut in halves.

Spread a little blue cheese on each fig.

Wrap one slice of prosciutto around each fig.

Bake for about 15 minutes.



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# olive oil basil rolls

## ingredients

200g flour	2 bunches basil, chopped
1 teaspoon yeast	50g olives, pitted
1/2 teaspoon of salt	1 clove garlic
50ml water	1 pinch of salt
50ml olive oil	4 tablespoons olive oil

preheat the oven to 250 degrees / cover a tray with baking paper

## method

Mix flour, yeast and salt, mix water and olive oil, add to the flour mixture and let it rise in a warm place for about an hour.

Place basil, olives, cloves, salt and olive oil into a food processor and blend to a paste.

Roll dough into a thin rectangle, spread paste evenly over it, roll up from the long side, brush with olive oil and bake for about 12 minutes.

Cut while still warm and serve with a glass of white wine.



# pear and blue cheese muffins

## ingredients

3 egg yolks	250g blue cheese, cut in cubes
100ml milk	150g walnuts, finely cut
3 tablespoons olive oil	200g flour
2 pears, washed, cut in cubes	2 teaspoon baking powder
1/2 lemon, juice	3 egg whites, whipped

Preheat oven to 250 degrees - grease a mini muffin tray with butter.

## method

Mix well - egg yolks, milk, olive oil - in a big bowl.

Add pear cubes, lemon juice, blue cheese and walnuts and stir.

Mix baking powder with the flour and fold slowly alternately with the egg whites under the dough.

Spread dough into muffin trays and bake for about 20 minutes.

Serve warm.



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