

Less than 30 minutes

Serves about 10 as a canape

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Ingredients:

COOK'S NOTE

Brushing bruschetta with olive oil before toasting prevents a soggy base.

- 1-2 PnP rustic baguettes or classic French loaves
- Olive oil

1. The hot tamale:

- Mayonnaise
- Sweet chilli sauce (or sriracha)
- Chorizo, crisped and sliced

2. The seafarer:

- Sour cream
- Prawns, grilled
- Spring onion, sliced
- Lemon peel

3. The vegetarian:

- Pnp hummus
- Avocado
- Dukkah spice

- Chilli flakes

4. The sweet tooth:

- Mascarpone
- Blueberries
- Lime peel
- Mint leaves

5. The la-di-dah:

- Baby beetroot, roasted
- Goat's cheese
- Honey

6. The Mexican:

- Avo, smashed
- Red chilli, sliced
- Salt and milled pepper

7. The spicy hog:

- Streaky bacon, cooked until crispy
- Peppadews and radish, thinly sliced

8. The meat lover:

- Steak, thinly sliced
- Mozzarella, grated

Method

GOOD IDEA

Speed things up by using PnP guacamole for The Mexican.

1. Preheat oven to 180°C.
2. Slice bread, brush with olive oil and bake until golden.
3. The hot tamale: Combine mayonnaise and sweet chilli sauce and spread onto base. Top with chorizo.
4. The seafarer: Start with sour cream then add prawns, spring onion and grated lemon peel.
5. The vegetarian: Slather with PnP hummus, top with avocado and sprinkle with dukkah spice and chilli flakes.
6. The sweet tooth: Spread with mascarpone and top with blueberries, grated lime peel and mint.
7. The la-di-dah: Top with roasted baby beetroot and goat's cheese, then drizzle with honey.
8. The Mexican: Spread with avo, top with red chilli and season.
9. The spicy hog: Arrange crispy streaky bacon onto base. Top with peppadews and radish.
10. The meat lover: Top toast with steak, scatter with mozzarella and bake until golden.
Serve warm.

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