

SHELLEBRATE CHRISTMAS WITH SUNNY QUEEN!





WHIPPED FETTA 'HOLLY' FRITTER'S

INGREDIENTS:

- ✓ 12x Sunny Queen Corn & Zucchini Fritters
- ✓ 1x punnet Mini Tomatoes
- ✓ 200g smooth Fetta
- ✓ 1/2 cup Plain Greek Yogurt
- ✓ Juice of half a Lemon
- ✓ Basil leaves
- ✓ Salt & Pepper
- ✓ Olive Oil

METHOD:

1. Cook Fritters according to instructions.
2. Preheat oven to 180 °C (fan forced).
3. Place mini tomatoes on a baking tray, drizzle with olive oil and bake for 5 minutes . Set aside.
4. In a food processor, add feta, yogurt, lemon juice and a crack of pepper. Process until smooth.
5. Place fritters on a serving plate, top with dollop of whipped feta, 3 tomatoes & 2 basil leaves to create 'holly'.



RASPBERRY PEACH OMELETTE

INGREDIENTS:

- ✓ 1x Sunny Queen Plain Omelette
- ✓ 2/3 cup Frozen Raspberries
- ✓ 1/2 a peach, cut into segments
- ✓ 2x tsp Maple Syrup
- ✓ 2x tbsp Water
- ✓ 4x tbsp Mascarpone
- ✓ 1/2 tbsp Butter
- ✓ Mint Leaves
- ✓ Icing Sugar, for dusting

METHOD:

1. Cook Omelette according to instructions.
2. Place raspberries, maple syrup and water in a saucepan.
3. Place over medium heat & simmer until mix is soft and the juice has thickened slightly. Set aside.
4. In a fry pan, heat 1 tbsp of butter over medium heat.
5. Add peach segments and fry until golden in colour.
6. To assemble, spread mascarpone into omelette fold and spoon raspberry compote.
7. Top with peaches, mint leaves & dust icing sugar.



OMELETTE WITH SAUTÉED GREENS

INGREDIENTS:

- ✓ 1x Sunny Queen Ham & Cheese Omelette
- ✓ 1/2 bunch of Broccolini
- ✓ 1/2 cup Baby Spinach
- ✓ 2x tbsp finely grated Parmesan Cheese
- ✓ Watercress
- ✓ Baby Cucumbers
- ✓ Watermelon radish
- ✓ Lemon Juice
- ✓ 2x tbsp Olive Oil

METHOD:

1. Cook Omelette according to instructions.
2. Slice each stalk of broccolini in half length-ways.
3. In a frying pan, heat 1 tbsp olive oil and sauté broccolini until just tender.
4. Add spinach and a pinch of salt, cook until just wilted.
5. Remove from heat and arrange filling in the omelette.
6. To make the side salad, thinly slice the radish & cucumber.
7. Arrange watercress on plate, top with radish & cucumber, a drizzle of olive oil and a squeeze of lemon juice.
8. Top omelette with parmesan cheese & a crack of pepper.



ANTIPASTO WREATH

INGREDIENTS:

- ✓ Sunny Queen Egg Bites
- ✓ 2x punnets Grape Tomatoes
- ✓ 1x 220g tub Baby Bocconcini
- ✓ 1x 160g Mild Salami, sliced
- ✓ Basil Leaves
- ✓ Rosemary Sprigs, for garnish
- ✓ Wooden picks

METHOD:

1. Cook Egg Bites according to instructions.
2. Arrange skewers by alternating Egg Bites, tomatoes, bocconcini, salami and basil leaves.
3. Arrange on a round serving platter and garnish with rosemary sprigs.



EGG BITES CHRISTMAS TREE

INGREDIENTS:

- ✓ Sunny Queen Egg Bites
- ✓ 1x small jar Stuffed Green Olives
- ✓ 1x slice of Colby cheese, cut into a star shape
- ✓ Chutney or Dipping Sauce of choice
- ✓ Rosemary Sprigs

METHOD:

1. Cook Egg Bites according to instructions.
2. Arrange Egg Bites on a large board in the shape of a Christmas tree.
3. Decorate with olives and rosemary sprigs.
4. Top the tree with your cheese star and serve with dipping sauce or chutney.



"GOODNESS COMES IN MANY
SHAPES AND SIZES"

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