

# Central Coast Canteen Network

## Clever Canteen Catering Recipes

From Jillian Cooney Wyong TAFE

### BRUSCHETTA

#### INGREDIENTS

2 Tomatoes, chopped  
6 basil leaves, shredded  
½ Spanish onion, chopped  
½ teaspoon balsamic vinegar  
½ teaspoon olive oil  
1 French bread stick  
garlic olive oil spray

#### METHOD

1. Slice the French stick on an angle
2. Spray both sides with the garlic oil
3. Toast until golden
4. Combine the tomatoes, basil leaves, onion, balsamic vinegar and oil together
5. Top each bruschetta with the tomato mix



### TOMATO BOCCOCHINI

#### INGREDIENTS

1 punnet cherry egg shaped tomatoes  
8 small boccochini  
basil leaves  
toothpicks

#### METHOD

1. Wash and slice tomatoes into 3 sections
2. Slice boccochini balls into 3 sections
3. Tear basil leaves into smaller pieces
4. Thread tomato onto toothpick, followed by boccochini, basil leaves, repeat until you have formed the tomato back into shape



## TUSCAN PRESSED SANDWICH

### INGREDIENTS

- 1 French stick
- 1 teaspoon olive oil
- 4 slices ham
- ½ char grilled capsicum slice
- 4 mushrooms
- 4 cheese slices
- 1 Tab Olive tapenade



### METHOD

1. Slice the French stick in half length ways, and remove all the soft bread from the centres of each half
2. Drizzle the olive oil on both halves
3. Spread both sides of the stick with the tapenade
4. Fill the bread cavity with the remaining ingredients
5. Place the bread stick back together, cover with foil and cook in sandwich press
6. When the bread is crisp on the outside, slice on the angle and serve

## BABY DIM SIMS

### INGREDIENTS

- 1 Pkt Steamed dim sims
- 6 Baby mushrooms, sliced
- 1 punnet Baby tomatoes
- Plum sauce
- Bamboo skewers
- Garlic olive oil spray



### METHOD

1. Steam dim sims in the microwave oven
2. Thread 3-4 on a skewer, alternating with mushrooms and tomatoes
3. Spray the BBQ or sandwich press with garlic olive oil spray and heat through
4. Serve with plum sauce