

HEAT LEVEL 🔥



Experience freshness with our Filled Cucumber Curls - crisp cucumber ribbons delicately filled for a light and flavorful snack, perfect for a refreshing and satisfying bite.

30 Mins 8 Servings

INGREDIENTS

MUSHROOM AND TOMATO PÂTÉ

15 ml (1 Tbsp) cooking oil 1 large onion, coarsely chopped 125 g button mushrooms, coarsely chopped 15 g (about 8) sun-dried tomatoes, coarsely chopped

5 ml (1 tsp) sugar 125 ml (1/2 cup) fresh breadcrumbs 125 g cream cheese or smooth cottage cheese 15 ml (1 Tbsp) chopped fresh parsley or 5 ml (1 tsp) 4 dried

45 ml (3 Tbsp) Spur BBQ Sauce

FOR SERVING

2 large cucumbers

VARIATIONS

None

METHOD

- Heat oil in a medium, heavy-based saucepan. Add onion and sauté. Add mushrooms and sun-dried tomatoes and fry for about 2 minutes until soft. Remove from heat.
- Place in a food processor with remaining ingredients and blitz to a slightly coarse texture.
- Use a potato peeler to cut long, thin strips of cucumber lengthways.
 - Spread filling onto each strip, roll and secure with toothpicks. Serve immediately.