



FILLED CUCUMBER CURLS

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 (½ cup) fresh breadcrumbs
125 g cream cheese or smooth cottage cheese
15 ml (1 Tbsp) chopped fresh parsley or 5 ml (1 tsp) dried

45 ml (3 Tbsp) Spur BBQ Sauce

FOR SERVING

2 large cucumbers

METHOD

- 1 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.
- 2 Place in a food processor with remaining ingredients and blitz to a slightly coarse texture.
- 3 Use a potato peeler to cut long, thin strips of cucumber lengthways.
- 4 Spread filling onto each strip, roll and secure with toothpicks. Serve immediately.

VARIATIONS

None

