



# A family picnic inspired by



## 1 French baguettes

- Soak apple slices in cold water with splash of lemon juice for 2 minutes, to prevent browning
- Top baguette slices with brie and a couple of slices of apple

## 4 Green salad with ham roses

- Cube ¼ cucumber, and set 12 pieces to one side
- Add remaining cucumber to 1 small shredded lettuce and 2 sliced spring onions
- Cut 3 slices of lean ham in half, folding into strips. Roll up at an angle to form roses
- Put cocktail stick through the ham 'rose', adding 1 cucumber cube on each side to hold together
- Halve 4 cherry tomatoes, arrange on top of salad with ham roses

## 2 Belle's dress crisps

- Preheat oven to 180 C. Brush 2 baking trays with oil
- Stir ¼ tsp turmeric into 1 ½ tsp olive oil
- Cut dress shapes from 2 tortilla wraps using biscuit cutter, and brush with turmeric oil
- Bake for 5-10 mins until they start to brown around the edges - keep an eye on them as they burn easily
- Cool for 10 mins, serve with hummus

## 5 Golden milkshakes with red roses

- Drain 230g tinned pineapple
- Whizz the pineapple in a blender with 3 bananas, 200g Greek yoghurt, 400ml semi skimmed milk and a few drops of yellow food colouring
- Pour into small bottles and chill in the fridge
- Decorate bottles with artificial roses

## 3 Strawberry roses

- Thread ½ punnet green grapes onto 4 skewers, leaving 2cm clear at the top
- Place 4 strawberries leaf side down. Cut downwards into them in rows to form 'petals'
- Pull 'petals' away slightly to form the roses, pop on top of skewers

## 6 Beauty and Beast strawberries

- Heat 100g blue candy melt in the microwave until liquid
- Dip a strawberry in at an angle, then dip at other angle to create the Beast's 'neckline'
- Place on baking sheet, adding 3 sugar pearls in a row for 'buttons' - repeat 3 more times
- Repeat 4 times with yellow candy melt for the Belle version
- Place on lined baking tray, chill in the fridge