



## Mrs Crimble's Serving Suggestions for Crackers

**Ideal to serve as freshly prepared canapés**

### **Crushed Avocado**

Take one ripe avocado, remove the stone. Scoop the flesh into a bowl. Crush with a fork, together with some 2 tablespoons full of low fat soft crème cheese and cracked black peppercorns. Spread onto the cheese crackers and finish with a squeeze of fresh lime juice. Serve immediately

**Mozzarella and Cherry Tomatoes** Drain some buffalo mozzarella and tear into small pieces. Serve the mozzarella on the top of the cheese crackers and finish with a few ripe cherry tomatoes, some torn basil and a little seasoning

**Parma Ham** Spread some low fat soft cheese on to the crackers and serve with rolled up strips of Parma ham.

**Smoked Salmon** Spread the crackers with some low fat soft cream cheese, top with a slice of Oak Smoked Salmon and a squeeze of lemon juice. Finish with some cracked black pepper.

**Houmous & Roasted Peppers** Thickly spread some houmous over the cheese crackers and top with a ready roasted pepper, drained and finely sliced

**Goats Cheese and Onion Relish** Take some soft goats cheese and spread over a cheese crackers. Top with a small dollop of onion relish

