

Ingredients:

Chopped spinach

3 eggs

Seasoning

Splash of milk

Puff pastry

Grease your muffin tray and line it with puff pastry as a base

Whisk spinach, eggs, seasoning and milk together

Pour into muffin tray

Get KETLA coals hot

Place muffin tray on grill and close lid

Bake on KETLA for 20mins

Bruschetta

1 French loaf

2 tubs LANCEWOOD Cream cheese

2 Tomatoes - blanched and chopped

5 Anchovies

2 Avos

Lemon juice

10 Olives - chopped

Olive oil

Mix cream cheese, anchovies and olives together

Slice loaf into 2 cm thick slices

Coat slices with olive oil and grill on KETLA

GUACAMOLE

In a bowl add sliced avo, lemon juice, salt and pepper

Mix together until smooth

