

CHOCONANA SARMIE SKEWERS

Makes 10 skewers

Hands-on time: 25 minutes

Hands-off time: 5 minutes

INGREDIENTS

6 slices white bread

¼ cup (60g) Nutella Ferrero Chocolate Spread

6 small bananas

6 strawberries, washed

METHOD

1. Cut the crusts off of the slices of bread and roll each slice into a thin square shape. **Chef's tip: Place the crusts into a resealable bag and freeze to make breadcrumbs or croutons for a salad.*
2. Spread 1 teaspoon of Nutella Ferrero Chocolate Spread onto each slice of bread.
3. Peel the bananas and place one onto the edge of each slice of bread. Neatly roll the bread up enclosing the banana inside. Repeat until you have 6 rolls.
4. Using a serrated knife, cut the banana rolls into 2cm logs. You'll get about 30 logs in total.
5. Cut a v-shape out of the top of each strawberry to create a heart shape. Now cut the strawberry into half to create two strawberry hearts. Repeat with the remaining strawberries. **Chef's tip: Use any fruit of choice for the skewers.*
6. Skewer 1 banana-log and a strawberry heart, alternating. Repeat until you have 3 banana logs and 2 strawberry hearts per skewer. Complete until you have 10 skewers.
7. Serve the skewers as the perfect lunch box or after-school snack and ENJOY!