

EASIEST-EVER SNACKS 3 WAYS

HAM & CHEESE ICE TRAY BITES

Makes 32

Hands-on time: 25 minutes

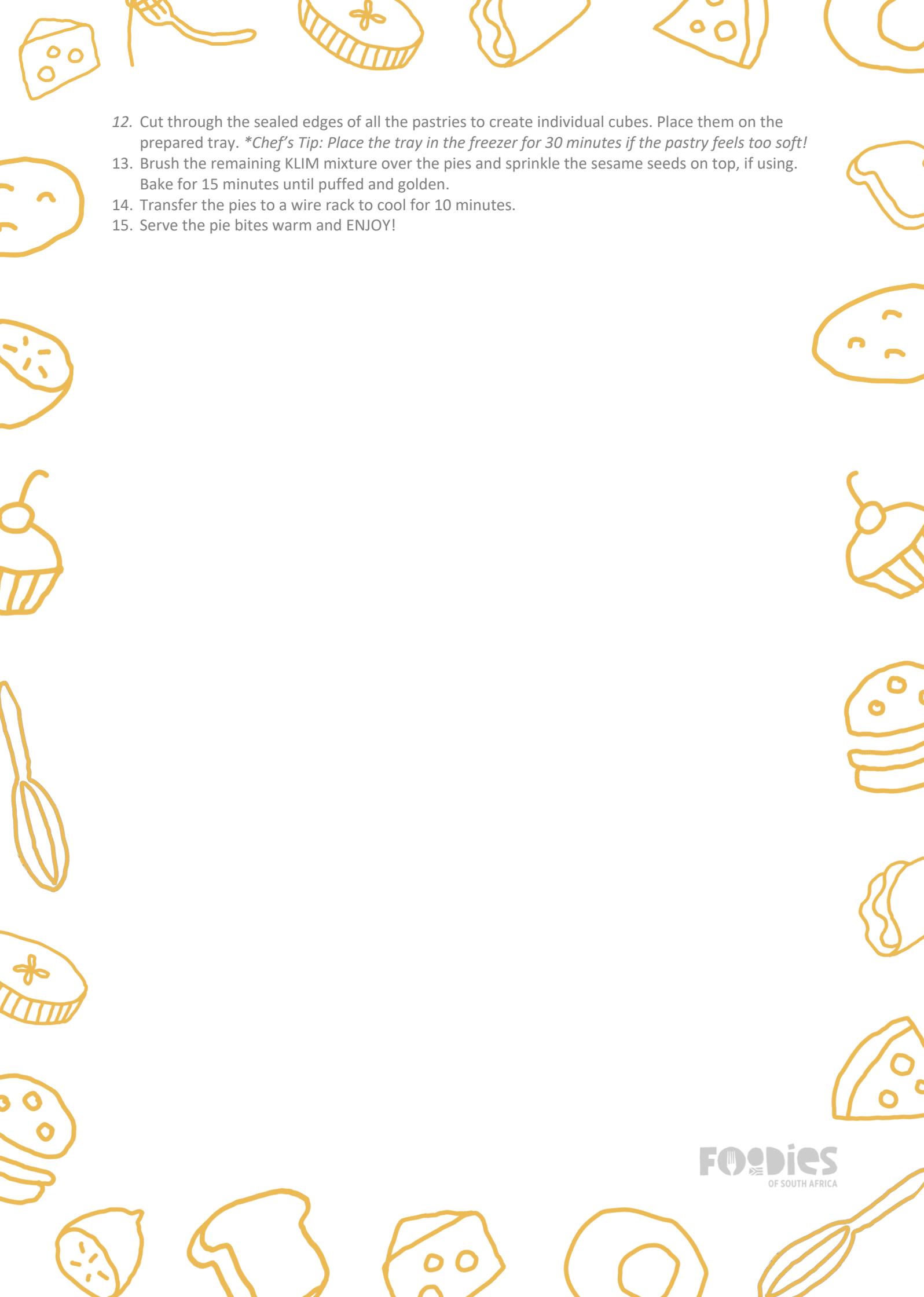
Hands-off time: 40 minutes

INGREDIENTS

- 1 tbsp margarine
- 2 tsp crushed garlic
- 2 tbsp cake flour
- 4 tbsp NESTLÉ KLIM Full Cream Instant Milk Powder
- 4 slices sandwich ham, diced
- ½ cup (62.5g) grated cheddar cheese
- ¼ tsp each salt and pepper, to season
- ⅔ roll (267g) puff pastry
- 1 tsp sesame seeds (optional)

METHOD

1. Preheat the oven to 180°C and line a baking tray with baking paper.
2. Lightly grease 2 x 14-hole plastic ice trays and 4 more holes of a third ice tray with non-stick cooking spray.
3. Melt the margarine in a small pot over a medium-low heat. Add the garlic and sauté for 30 seconds. Add the flour and cook for 30 seconds while stirring.
4. Add 3 tablespoons of NESTLÉ KLIM Full Cream Instant Milk Powder and 1 cup of warm water to the pot and whisk until smooth. Cook for about 3-4 minutes until slightly thickened, while whisking regularly to ensure no lumps form.
5. Remove the pot from the heat and stir in the ham and cheese. Season to taste with the salt and pepper. Set aside to cool for 15 minutes. **Chef's Tip: The sauce will thicken slightly as it cools.*
6. Combine the remaining tablespoon of NESTLÉ KLIM Full Cream Instant Milk Powder with 3 tablespoons of warm water and stir until lump free. Set aside while you prepare the pies.
7. Lay the pastry horizontally on a clean surface and roll it to a thickness of ¼ cm. Cut the pastry into 4 equal strips. Place one piece of pastry over two of the ice trays. Keep the other tray aside for later use. Using your thumb, press the pastry down in the centre of each hole to create small wells.
8. Add about 1 teaspoon of the cooled ham and cheese filling to each hole and leave 4 teaspoons of filling aside. Brush the pastry edges with the prepared KLIM mixture and cover the trays with the 2 remaining pastry sheets. **Chef's Tip: A small ice cream scoop with a lever works great for portioning out the filling!*
9. Using a rolling pin, roll over the trays to seal the edges. **Chef's Tip: Use a large clean glass bottle for rolling over the pastry!*
10. Cut the excess pastry from around the edges and flip over onto a cutting board.
11. Using the pastry that has been cut off the edges, re-roll and cut in half. Line the 4-holes of the third ice tray, add the remaining filling and top with the other half of pastry. Cut the excess pastry from around the edges and flip over onto a cutting board.

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- A decorative border of various food icons in a light orange color surrounds the central text. The icons include a slice of cheese, a fork with a piece of food, a round pie with a cross on top, a slice of pizza, a round flatbread, a slice of watermelon, a cupcake, a butter knife, a burger, a slice of pie, a slice of watermelon, a mushroom, a slice of cheese, a round flatbread, and another butter knife.
12. Cut through the sealed edges of all the pastries to create individual cubes. Place them on the prepared tray. **Chef's Tip: Place the tray in the freezer for 30 minutes if the pastry feels too soft!*
 13. Brush the remaining KLIM mixture over the pies and sprinkle the sesame seeds on top, if using. Bake for 15 minutes until puffed and golden.
 14. Transfer the pies to a wire rack to cool for 10 minutes.
 15. Serve the pie bites warm and ENJOY!

CREAMY CHICKEN & BUTTERNUT CUPS

Makes 12

Hands-on time: 15 minutes

Hands-off time: 35 minutes

INGREDIENTS

2 cups (300g) diced butternut, 2cm

1 tbsp oil

¼ tsp each salt and pepper, to season

¼ tin (72.5g) NESTLÉ Dessert & Cooking Cream

3 large eggs

¾ cup shredded rotisserie chicken

½ cup (62.5g) grated cheddar cheese

2 spring onions, thinly sliced plus extra for garnish

METHOD

1. Preheat the oven to 180°C and grease a 12-hole muffin tin with non-stick cooking spray.
2. Place the diced butternut on a baking tray, drizzle with the olive oil and season with half ¼ tsp each of salt and pepper. Roast the butternut for 20-30 minutes until tender. **Chef's Tip: Replace the butternut with roasted red peppers or cauliflower, if preferred!*
3. Combine the NESTLÉ Dessert & Cooking Cream, eggs and remaining ¼ tsp salt and pepper in a mixing bowl. Whisk until smooth.
4. Add the roasted butternut, chicken, ¼ cup of cheese and spring onions. **Chef's Tip: For a vegetarian option, replace the chicken with fried mushrooms!*
5. Divide the mixture amongst the muffin holes.
6. Bake for 12-15 minutes or until set and lightly browned.
7. Sprinkle the remaining ¼ cup of cheese on top and bake for another 5 minutes.
8. Cool the cups in the tin for 10 minutes before transferring to a wire rack to cool for 15 minutes.
9. Garnish the cups with some sliced spring onions and ENJOY!

