

OUR RECIPE

Cinnamon Tortilla Bites

Serves 8

INGREDIENTS

5 tortilla wraps
2-3 tbsp melted butter
1 tsp cinnamon
3 tsp caster sugar

Berry Coulis

200g blackberries
100g raspberries
100g golden caster sugar



To make savoury tortilla bites, add grated parmesan cheese and black pepper instead of cinnamon and sugar. Ideal with Hummus!

METHOD

1. Preheat oven to 200°C/180°C fan/gas mark 6.
2. Use pastry or biscuit cutters to cut tortilla wraps. Or cut into triangles using a knife.
3. Melt the butter in a saucepan on a low heat.
4. Use a pastry brush to cover the pieces of tortilla with the melted butter, front and back.
4. Sprinkle cinnamon and sugar on one side of the butter covered tortilla pieces.
5. Bake in the oven for 10 minutes or until crispy and golden.

Red Berry Coulis

1. Place chosen berries into a saucepan with sugar.
2. Simmer over a medium heat, crushing berries as you stir, until the sugar has dissolved and the berry mixture resembles a sauce.
3. Taste and add a more sugar if the berries are too sharp in flavour.
4. Strain through a sieve, then chill until ready to serve.

Serving Suggestion - make our Berry Coulis to accompany the cookies.