



### **Crispy baskets with Hummous and salad**

24 wontun wrappers or dumpling skins

1 pot hummous

Salad of your choice, lettuce, peppers, spring onion, grated carrot, tomatoes, lemon juice, cress, feta, herbs etc

1. Preheat the oven to 160 degrees
2. Spritz the Mini Muffin Tin using Kitchen Spritzer and fill each well with a dumpling skin and press down using Mini Tart Shaper. Bake 5-8 mins until crispy firm and golden brown
3. Fill Easy Accent Decorator out meanwhile and fill with hummous
4. Finely chop or grate all of your salad and store in one of the larger Prep Bowls
5. Fill each cooled crispy shell with first salad and secondly pipe on beautiful twists of hummous using Easy Accent Decorator. Garnish with chilli flakes, sumac (lemony spice), chopped olives or anything else

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