

HALLOWEEN

MUMMY BLANKETS & HAUNTED EGGS



MUMMY BLANKETS

INGREDIENTS:

1 or 2 sheets puff pastry
8 hot dogs
Mustard or tomato sauce to serve

METHOD:

Cut puff pastry into 1/2cm strips, roll pastry around hot dogs. Bake in 180C (160 F/F) for about 15 mins until golden brown.

Just before serving, put a dab of mustard or mayonnaise and a black peppercorn for eyes.



HAUNTED EGGS

INGREDIENTS:

Eggs
Mayonnaise
Salt and pepper
Paprika

METHOD:

Hard boil the eggs, peel them, cut in half and scoop out the hard yolk.

Mash it together with mayonnaise and salt and pepper.

Scoop the yolk back into the shell and sprinkle with paprika and serve.

You can also up the ante by turning them into 'rotten eggs'.

Simply mix the yolk with avocado, salt, pepper and top with paprika before serving.