

MAGICAL SNACKS WITH ZLATIBORAC FARMHOUSE PAPRIKA FLAVOURED SALAMI AND BEEF SALAMI



50 PIECES - 5 PERSONS:

- 2 baguettes
- 400 g of cream cheese
- 300 g of feta cheese
- 150 g of spicy chutney
- 4 g of dried chives
- 1 head of Endive lettuce
- 100 g of Zlatiborac farmhouse paprika flavoured salami
- 100 g of Zlatiborac beef salami

Preparation:

1. Cut baguettes into slices and toast them in a toaster or oven on both sides. Set aside obtained croutons to cool down.
2. Mix well feta cheese and chutney with a mixer. Place prepared mixture into a refrigerator for 30 minutes so it can cool down and harden.
3. Wash lettuce leaves well.
4. Using a pastry bag or a cake decorating syringe pipe the prepared feta cheese filling onto one half of the croutons. Decorate them with lettuce leaves. Cut Zlatiborac farmhouse paprika flavoured salami just 1 centimeter from the edge toward the center of each slice. Fold salami slices in the opposite directions of the cut and stick them into a feta cheese mixture previously piped over croutons.

5. Season cream cheese with chives and mix well. Using a pastry bag or a cake decorating syringe pipe the prepared cream cheese mixture onto the other half of the croutons. Decorate each crouton with lettuce leaves and Zlatiborac beef salami.