



# KIDS PARTY

EXPLORE THE WORLD OF TASTE  
[PERFECTION.COM.AU](https://www.perfection.com.au)



### ABOUT PERFECTION

The crack of crisp Broccolini®. The luscious, red sweetness of raspberries. Tastes, textures and colours that turn everyday meals into memorable moments. These are our greatest passions in life. Since 1978 we've travelled the world searching for fresh produce that's tastier and fresher in flavour. And when we find the absolute best, we bring it home to Australia, to grow, perfect and share with you.

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### OUR PRODUCE

We're behind some of Australia's favourite, freshest flavours. From Broccolini® - one of our greatest and tastiest field discoveries, to our coolest, crunchiest creation yet, Qukes® baby cucumbers. Among our many claims to fame are our luscious, vine-ripened tomatoes, grown especially for you in all shapes and sizes. And our exclusive lines of blueberries, raspberries and mangoes - like a taste of tropical paradise.



## EXPLORE KIDS PARTY RECIPES



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Racing car Qukes®

**15**

Qukes®, ham, cheese and tomato boats

# PARTY

## SALLY THE SWEET SOLANATO® TOMATO & QUKES® CATERPILLAR

*Sweet and crunchy, the perfect party food*

 Serves  
9

 Quick Prep  
30 minutes

### INGREDIENTS

- 200g Sweet Solanato® tomatoes
- 250g Qukes® baby cucumbers, ends trimmed
- 9 yellow Mix-a-mato® tomatoes
- 1 avocado
- 1 Pink Lady apple, grated
- 1 celery stick, sliced into thin 3cm lengths
- 18 candy eyeballs
- 30g white chocolate, melted

### METHOD

1. Slice a thin piece from the top & bottom of each Qukes®. Scoop the seeds from the Qukes® carefully to leave a cavity.
2. Mash the avocado. Squeeze and mix in the excess juice from the grated apple. Spoon the avocado mixture into the Qukes® cavities.
3. Using a skewer, pierce two holes in the tops of each Mix-a-Mato® tomato to form the head. Insert celery to form the antennae.
4. Dip the tops of each candy eyeball into white chocolate and secure two to the Mix-a-Mato® tomato head. Place the Mix-a-Mato® tomato head to the end of the Qukes®. Top each with 2-3 Sweet Solanato® tomatoes.



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## PARTY

# GREEN MONSTER QUKES® CHEESE BALLS

*A monster of a treat with a cheesy bite*



Serves  
16



Quick Prep  
10 minutes

### INGREDIENTS

- 2 x 250g Qukes® baby cucumbers
- 250g cream cheese, softened
- 2 tbs sweet chilli sauce
- 2 cups (250g) barbecue chicken, chopped
- 40g (1/3 cup) dried apple, chopped
- Large edible candy eyes, for decoration
- 32 pretzel sticks

### METHOD

1. Dice 3 Qukes®. Using hand beaters, beat cream cheese and sweet chilli sauce until combined. Stir in chicken, apple, and diced Qukes® and mix well. Using damp hands, roll heaped tablespoonfuls of the mixture into balls. Place onto a tray lined with baking paper.
2. Coarsely grate the remaining Qukes® onto a clean tea towel. Gather up the edges and gently squeeze Qukes® over the sink to remove a little moisture. Spread the grated Qukes® onto a plate. Roll cheese balls in the grated Qukes® to coat. Refrigerate for 30 minutes until firm.
3. Attach the edible eyes to pretzel sticks with a little cream cheese or melted white chocolate. Insert into cheese balls.



*Tip: Large edible candy eyes are available from some supermarkets or online at cake decorating suppliers. Or to make your own stick dark brown M&M's to flat side of white choc melts with a little cream cheese or melted white chocolate.*



# PARTY

## BAMBINO® BABY BRUSSELS SPROUTS, PANCETTA & HALOUMI FRITTERS

*A healthy swap for a rissole*



**Makes**  
15



**Quick Prep**  
20 minutes



**Quick Cook**  
25 minutes

### INGREDIENTS

- 300g Bambino® Baby Brussels Sprouts, trimmed, halved
- 200g Pancetta or rindless streaky bacon, chopped
- 2 (300g total) Carrots, grated
- 125g Haloumi, grated
- 4 Green onions, finely chopped
- 1 cup Self-raising flour
- 4 Eggs, lightly beaten
- 1 tbs Light olive oil, for cooking
- Chilli mayonaisse or lemon wedges, to serve, optional

### Salad

- 250g Sweet Solanato® tomatoes, halved
- 4 Qukes® baby cucumbers, chopped
- 50g Baby rocket
- Extra virgin olive oil

### METHOD

1. Preheat oven to 160°C fan forced. Place pancetta or bacon in a frying pan over medium heat, cook, stirring for 3 minutes until light golden. Remove to a large bowl and cool for 10 minutes.
2. Thinly slice the brussels sprouts. Add to the pancetta with carrot, haloumi and green onions and mix well. Add the flour and mix well. Pour in the eggs, season and mix until well combined.
3. Cover the base of a large non-stick frying pan with oil and heat over a medium heat. Using 1/3 cup of the brussels sprout mixture per fritter, carefully spoon into the pan. Cook in batches for 3-4 minutes on each side, or until golden. Remove to a tray. Cook remaining fritters. Transfer the tray to the oven and cook for 10 minutes.
4. Meanwhile, combine the salad ingredients. Serve the fritters, with salad and mayonaisse or lemon wedges.



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## PARTY

# QUKES® BOATS

*Qukes® ahoy!*



Serves  
4



Quick Prep  
25 minutes

### INGREDIENTS

- 250g Qukes® baby cucumbers
- 1 large roast chicken
- 1/4 cup whole egg mayonnaise
- 1/4 cup carrot, thinly shredded
- 1/4 cup celery, finely diced
- 2 tbs fresh chives, finely chopped
- 3 slices Tasty cheese

### METHOD

1. Cut Qukes® in half lengthways. Using a teaspoon, scoop out a little flesh from the centre to form a boat.
2. Shred the chicken, you will need 1 ½ cups. Combine the chicken, mayonnaise, carrot, celery and chives. Season and mix well.
3. Place the Qukes®, cut-side up on a board. Spoon the chicken mixture evenly among the Qukes®. Cut each cheese slice into 8 equal triangles. Sandwich two triangles together and stand upright in the chicken mixture, to form the sail. Repeat with remaining cheese. Serve.

*Tip: Slightly remove the bottom of Qukes® to create a base. This will stop the bottom from falling over.*






## PARTY

# SOLANATO® TOMATO TORTILLA CUPS

*A healthier alternative to party pies*

 Serves  
6

 Quick Prep  
15 minutes

 Quick Cook  
35 minutes

### INGREDIENTS

- 200g Sweet Solanato® tomatoes, halved
- Sweet Solanato® tomatoes, sliced, to serve
- Qukes® baby cucumbers, to serve
- 6 mini flour tortilla
- 150g shaved ham, chopped
- 80g tasty cheese, grated
- 2 eggs
- 1/3 cup full cream milk
- Olive oil spray
- Baby rocket, to serve

### METHOD

1. Preheat oven to 180°C fan forced. Place two tortillas onto a microwave safe plate. Heat in microwave for 10 seconds until warm. Spray olive oil on both sides and press into Texas muffin trays. Repeat to make 6.
2. Place muffin tray into the oven and bake for 10 minutes until light golden.
3. Place ham, cheese and Sweet Solanato® tomatoes into tortilla cups. Whisk eggs and milk together and pour over the filling. Season with salt and pepper. Bake for 20-25 minutes until set in the centre. Set aside to cool

*Tip 1: **For kids** place into lunch boxes with extra Sweet Solanato® tomatoes and Qukes®.*

*Tip 2: **For adults** combine extra Sweet Solanato® tomatoes, sliced Qukes® and rocket with extra virgin olive oil. Season and pile on top of tortilla cups.*

*Tip 3: **Other filling suggestions** Replace the ham with salami, shredded chicken or shaved turkey breast.*



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## PARTY

# RACING CAR QUKES®

*Get ready...set....go!*

 Serves  
3

 Quick Prep  
30 minutes

### INGREDIENTS

- 250g Qukes® baby cucumbers
- 6 Sweet Solanato® tomatoes
- 1 tbs spreadable cream cheese
- Black writing icing, to decorate

### METHOD

1. Cut two Qukes® crossways into 24 even rounds for the wheels.
2. Pat Qukes® dry with paper towel. Using a 2cm round cutter, press into the centre of each whole Quke®, about halfway down to form a hole for the head. Using a teaspoon, remove and discard flesh.
3. Pat the Quke® rounds dry with paper towel. Spoon a little cream cheese onto each round and press onto Qukes® to form the wheels.
4. Trim one end of each tomato. Place cut-side down in the hole of each Quke®. Decorate tomatoes with two small dots of cream cheese for eyes. Use writing icing for pupils. Serve.



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