



# Cherry tomato tulips

15'

Hands on

4-6

Portion(s)

1

Difficulty



## Ingredients

- 100 g cream cheese
- 1 tablespoon dill, finely chopped
- salt
- pepper
- juice of ½ lemon
- 12 cherry tomatoes
- 13 chive leaves

## Διατροφικός πίνακας

Nutrition information per portion

44 Calories (kcal)	2.7 Total Fat (g)	1.6 Saturated Fat (g)	2.5 Total Carbs (g)
2%	4%	8%	1%
2.2 Sugars (g)	1.7 Protein (g)	0.0 Fibre (g)	0.57 Sodium (g)
2%	3%	0%	10%

## Method

- In a **bowl** add the cream cheese, dill, salt, pepper, lemon juice, and mix with a spoon.
- Transfer the mixture into a **pastry bag** with an **8 mm round pastry tip**.
- With a wooden skewer, prick each cherry tomato from its stem until it comes through the other side.
- Remove the skewer and add a chive leaf into the hole. This will be the stem of the tulip.
- On the opposite side of each cherry tomato, score a cross with a small knife. With your finger, remove the seeds and stuff the cherry tomatoes with the cheese mixture.
- Follow the same process for the remaining cherry tomatoes and the extra chive leaf, wrap them all into a bouquet and serve.