

GARDEN TO TABLE

RECIPE: STRAWBERRY SANTAS

VOLUNTEER NOTES :

Make enough for 1 per child and volunteer

Dairy free children use banana or white marshmallow instead of cream and raisins for eyes

What to collect	Ingredients
Chefs knives Chopping boards Bowl Wooden spoon Spatula Piping bag and nozzle	Strawberries Light Cream cheese (100g - 20 strawberries) 4 teaspoons icing sugar (for 100g of cream cheese) Chocolate chips for eyes (2 per strawberry)
<ol style="list-style-type: none"> 1. Cut the green part off the bottom of the strawberry so it has a flat base 2. Cut the top third off each berry and put aside. Stand berry bases on a serving platter 3. Mix cream cheese and icing sugar until smooth and creamy using a wooden spoon 4. Fill a piping bag fitted with a small nozzle using $\frac{1}{4}$ of the cream mixture 5. Spoon 1 tsp cream onto flat berry tops and put the tip of the strawberry back on top like a "hat" 6. Use the smallest piping nozzle to pipe mixture onto the tip of each strawberry "hat" (pompom) and onto "chest" (button). 7. Place 2 chocolate pieces onto each cream "face" (eyes). 	

8. Refrigerate until ready to serve.