Wednesday: Giant Snail Island Cha



Ingredients

- 4 tbsp hummus
- 1/2 cucumber
- 1 carrot, peeled
- 1 handful of currants
- 1 tbsp seeds or nuts
- 1 oatcake or digestive
- 1 slice wholemeal toast or a crispbread
- 1 strip of mango (cut into short strips)





Method

- Use a veg peeler to make 3 or 4 ribbons of carrot/cucumber
- Out a large slice of cucumber and carve out shapes to make the snail's body
- Out a ribbon of carrot and cucumber on top of each other and roll into a spiral. Place on the cucumber body and gently press
- Use thin strips of mango/dried fruit to make an eye stalk
- Add two currants to make googly snail eyes! Set to the side
- On a small plate, splat the hummus into the middle to make the island
- Cut the toast into mountain shapes and arrange where you like
- Make two beaches: a stony beach with seeds/nuts, and a sandy beach with oatcake/biscuit
- Finally, put the GIANT snails onto their island, and tuck in!

