

FINGERS FOOD...

Annette and John were here in Israel. (hope its not a secret...)
At our independence day, we were all together in Elaine and Tail's house in Caesarea, for the BBQ party.
That's what we brought...

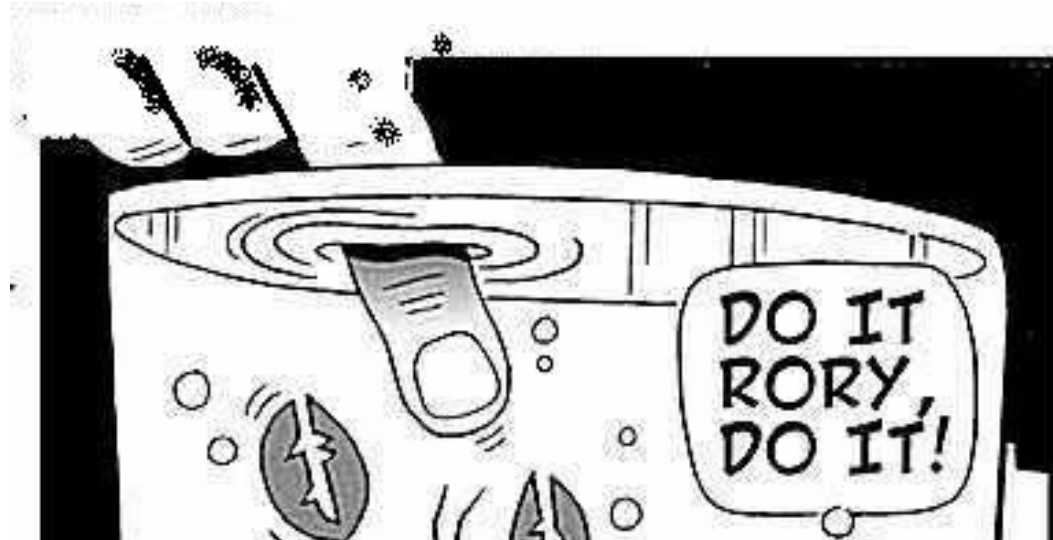
Tortillas and more...

Preparation time: 20 min.

Cooking time: 0 no cooking!!!

Serves: ?????? Up to you

From 1 to 10



Ingredient:

- 1 pack of tortillas
- Mix of pastrami and salami
- Mustard
- Avocado
- Red and yellow pepper
- Spring onion
- Herbal leaves
- Humus
- Hard-boiled egg
- Pickle pepper
- Eggplant
- Pesto
- Stuffed grape
- What ever you like...



The basic method:

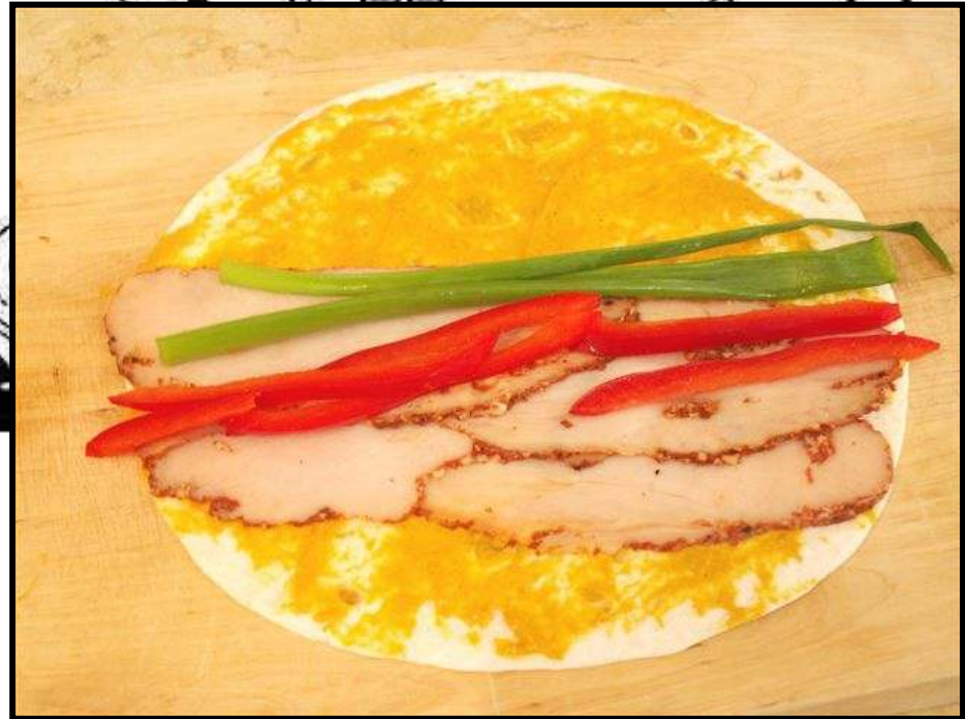
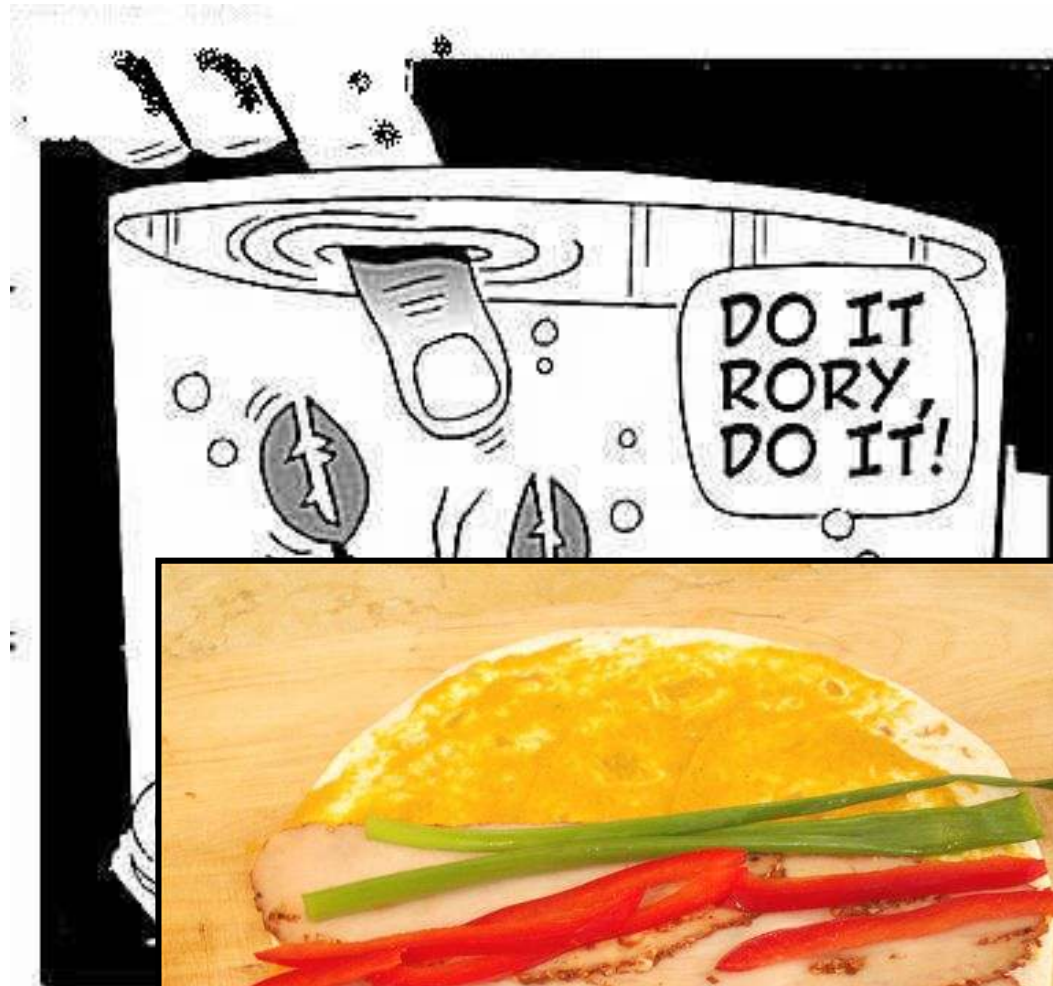
Place the tortillas on the working surface

Spread all over the tortillas the spread (in this case, the mustard)

Place the main taste on the 1/3 central

Place the leaves or the spice on the central

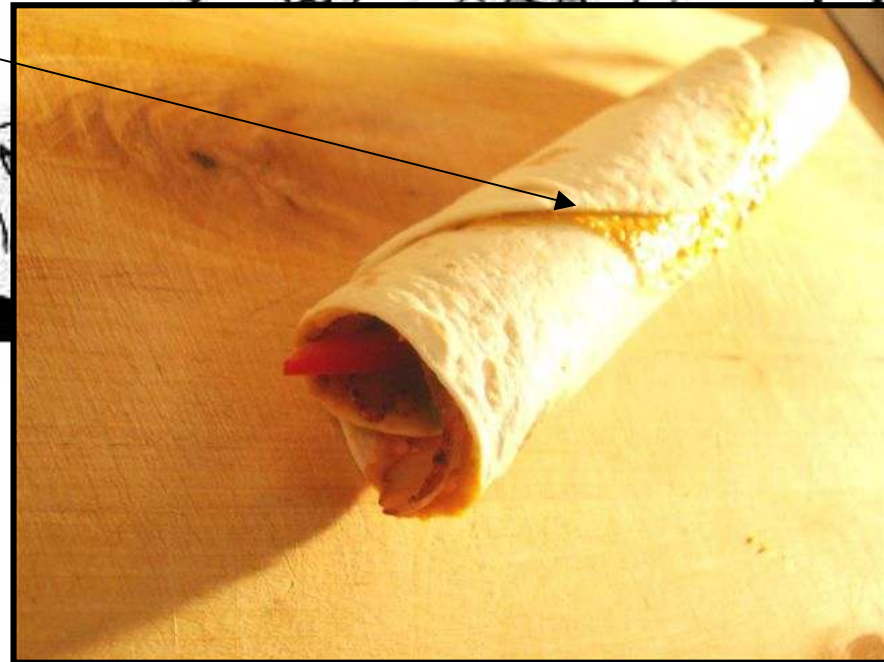
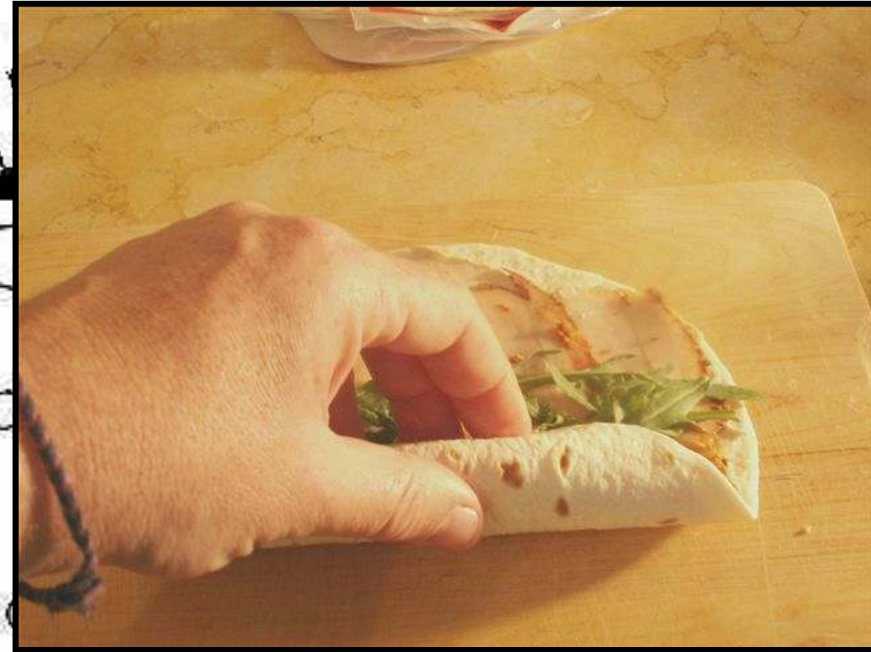
Spice it how you like



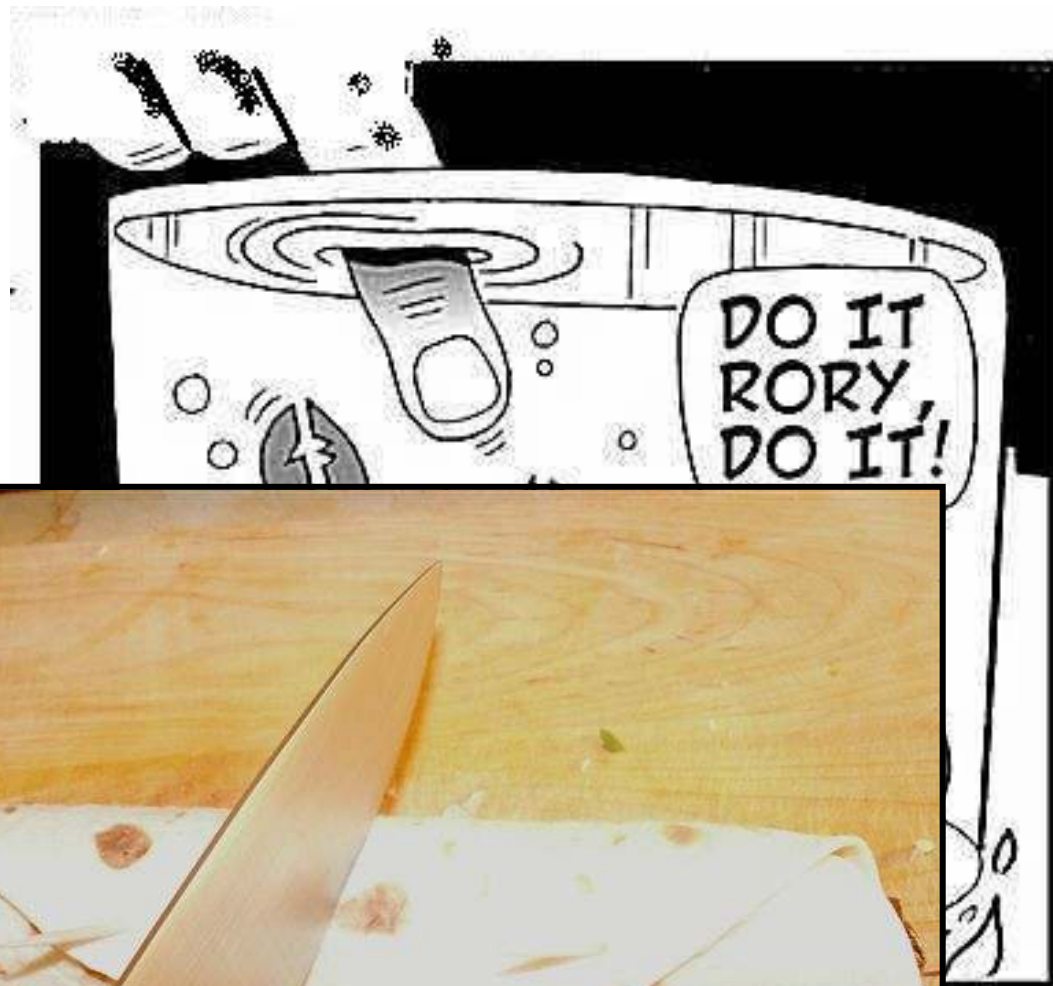
Roll it from side to side like a sushi.

Keep it tighten...

At the end, add some of the spread on the top as a glue



Cut it with sharp knife on
the central

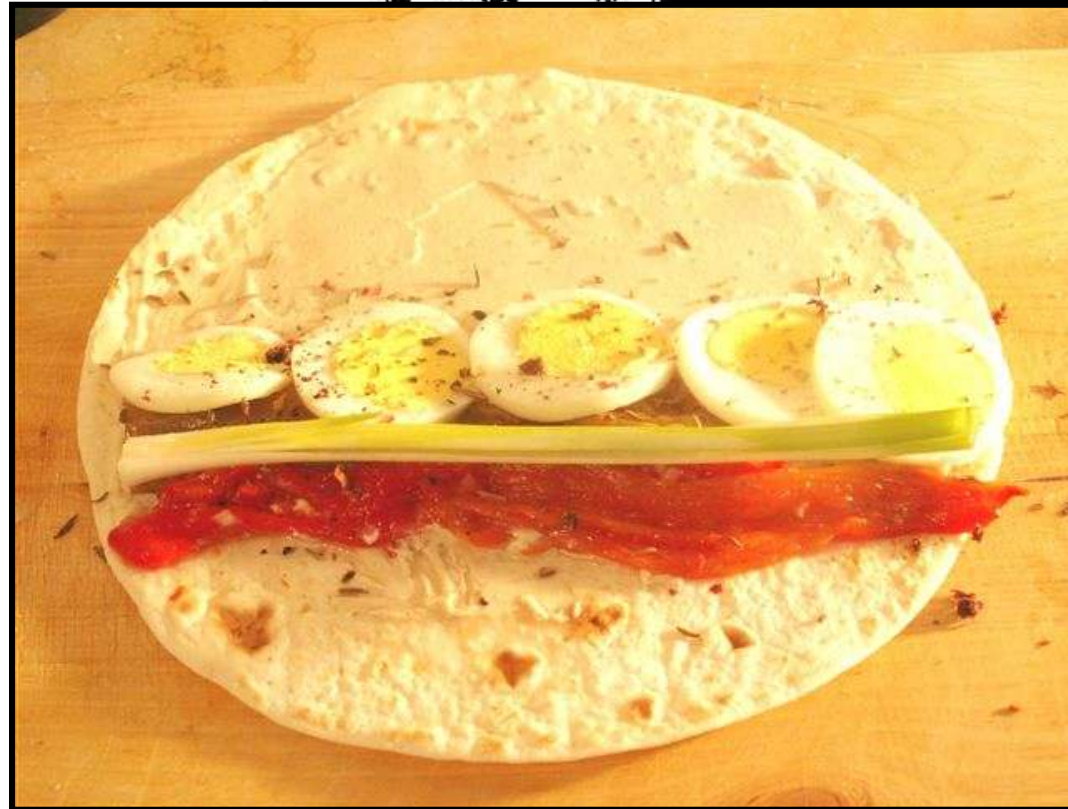




Stick in some chips. I like to use chips with double edge. Its more strongly.

Now, cut and slice the rolls in the central of every chip.





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RY,
IT!

versions:

Humus, eggplant, spring onion and pickled pepper



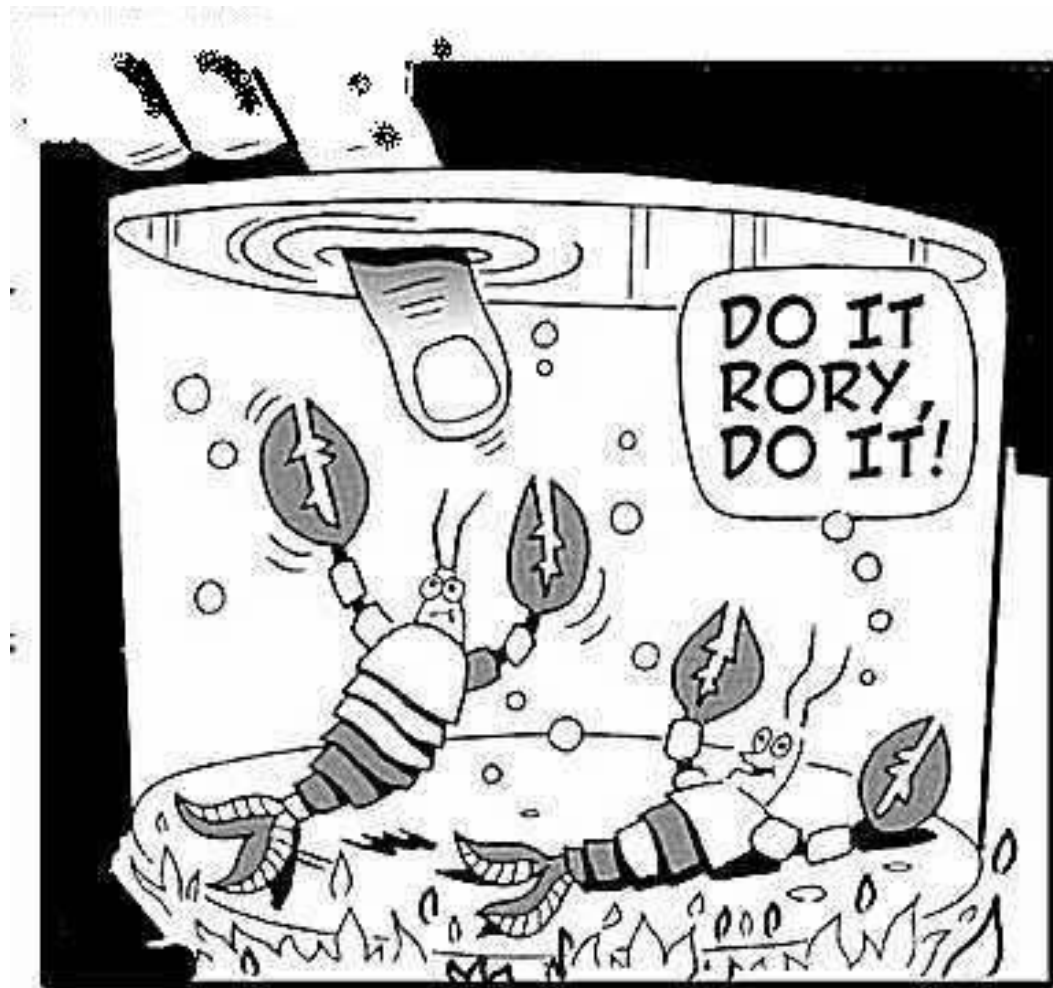
versions:
Stuffed grapes, avocado, pesto



Version:

Pastrami, eggplant, rocket and pesto.





But...be careful with your fingers...