



Grapes are available all year round. Look for plump grapes, with fruits that are firmly attached to the stems.

Bruised grapes rot quickly. Black and white grapes have equally good flavour (although black grapes tend to colour the syrup in a fruit salad) and look for the seedless variety if you don't like pips. Store grapes in the refrigerator and use within 3-4 days.

Grapes are usually eaten raw, always wash first, but they can be used in recipes.

- To remove pips, halve fruit and flick out pips with the point of a knife, or leave whole and scoop pips out from stem end.
- To skin grapes, remove stalks and place fruit in boiling water for 20 seconds. Drain and peel off skin with a knife. Do not peel black grapes as all the colour is in the skin.



Brie and Grape Crostini

Preparation and cooking time: about 30 minutes

serves

20

Ingredients

- 1 thin French bread stick
- 2 x 15ml spoons olive oil
- 250g Brie, sliced
- 250g mixed red and green seedless grapes
- freshly ground black pepper

Method

- Preheat the oven to 200°C/400°F/Gas 8.
- Make the crostini: cut the french stick in 1cm slices and brush them with the olive oil. Bake for 10 minutes and then leave to cool. Keep the oven on.
- Top each crostini with a slice of cheese and push 2 grapes into each. Season with black pepper.
- Place the crostini on a baking tray and heat through for 10 minutes. Leave to cool slightly before serving.