Iftar Plate

Ramadan iftar sharing plate - falafel, panko olives, feta, veg sticks, date, orange & bread. (Seasonal special.)

Small coloured plate. | Contains Gluten - Dairy

INGREDIENTS

- 3 (25g) Falafel
- 3 (10g) Panko olives
- 6g Feta
- 10g Carrot sticks (5 sticks, 5cm long each)
- 10g Cucumber sticks (5 sticks, 5cm long each)
- 25g Med Salsa
- 1 Date
- 1 (10g) Orange wedge
- 1 OB Bread roll
- 1 OB Mini butter

METHOD

1. Prepare the Panko olives as per OB recipe.
2. Prepare the Falafel as per OB recipe.
3. Place Med Salsa in a sauce bowl in the centre of a small coloured plate.
4. Plate the olives, falafel, veg sticks, feta, date, orange wedge and bread roll on the plate as per image.

EQUIPMENT

- Deep fryer
- Skimmer
- Chopping boards
- Vegetable knives
- Spoon

NOTES

- Seasonal Ramadan special. Note: last edited in Canva 2025 (not 2026).