

# CELERY SNAIL



Serves 10



10 minutes



Winter/Spring



Celery

## INGREDIENTS

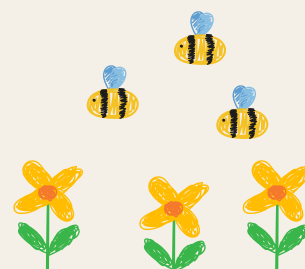
- Celery bunch
- 1 apple
- 1 bunch of grapes
- 100g of cream cheese or nut butter
- 30g of sultanas

## METHOD

1. Take one celery stalk and cut into 10-15cm lengths. This will form the body of the snail.
2. Slice your apple horizontally into thin pieces. About 0.5cm thick.
3. To assemble your snail, spread some cream cheese or nut butter in the side of your celery that is smooth. It will be the side that is hollowed out.
4. Add a grape to one end of your celery. This is the head of your snail.
5. Add one slice of apple behind your grape. This is the shell part of the snail.
6. Attach two sultanas as eyes by using a small amount of peanut butter or cream cheese as glue.

## TIPS

- For a special treat you can buy candy eyes or use chocolate chips as eyes.
- Compost any leftover vegetable scraps.



FOOD  
FROM  
HOME