

ENJOY A CRACKING CHRISTMAS SNACK OFFER AT MORRISON'S FROM ANTONY WORRALL THOMPSON

Submitted by: Minx PR

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Antony Worrall Thompson has linked up with Morrison's supermarket to offer his freshly baked crispy croutini and crunchy breadsticks at 25% off from November 17 until after Christmas.

The croutini and breadsticks are perfect for party nibbles – and have a bright red sticker to highlight this so you can find them easily in the crackers and savoury biscuits aisle at your local Morrison's. You'll find them in a carefully designed shelf tray – developed by Antony's team to help keep the snacks in perfect condition – for just 99p for a 90g bag.

There are three flavours to choose from and Antony has also created two toppings and a dip that make perfect party appetisers.

Olive Oil, Sea Salt & Rosemary breadsticks conjure up a heady taste of the Mediterranean even mid-winter! They go with a wide range of creamy dips and Antony recommends his Blue Cheese and Walnut Dip (recipe below).

Olive Oil, Sea Salt & Black Pepper croutini have Brazilian black pepper that bounces on your taste buds. Top with a slick of cream cheese and a curl of smoked salmon. Or try Antony's quick, easy Mackerel Pate (recipe below).

Cheese, Garlic & Oregano croutini are a rich combination of Italian cheese, plump garlic and aromatic oregano. Top with red or green pesto and chopped olives. Or make into Antony's Mini Tomato Bruschetta for a colourful start to your party (recipe below).

Antony says: "Handing round a plate of tasty bite-sized snacks is the perfect way to welcome guests and get people talking. My fresh-baked croutini and breadsticks take away all the fiddly preparation. Simply whiz up your dips and toppings in advance and chill in the fridge. Then just before you serve, top the croutini and fan the breadsticks around your dip. It's such an easy way to impress and treat your guests!"

Freshly baked with the finest ingredients

Antony Worrall Thompson's breadsticks and croutini are made from fresh dough into which the finest natural ingredients are baked. They contain no artificial additives, preservatives, colours, flavours, emulsifiers or dough improvers. Olive oil or rapeseed oil is used so that the snacks are naturally low in saturates and high in monounsaturates. In addition, they are guaranteed to be free from hydrogenated fats and genetically modified (GM) ingredients. They are all suitable for vegetarians.

Find these and other recipes plus more about Antony's range of food, kitchen and lifestyle products at www.awtonline.co.uk.

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Mini Tomato Bruschetta

Add a handful of pitted black olives and some ripped fresh basil leaves to a pot of fresh tomato salsa. Heap onto Antony Worrall Thompson Cheese, Garlic and Oregano Croutini, drizzle with olive oil and season to taste.

Smoked Mackerel Pate

Remove the skin from a pack of smoked mackerel and flake the fish into a blender. Add a 250g tub of light soft cream cheese , a teaspoon of horseradish and a squeeze of lemon. Gently blend until semi smooth. Spoon onto Antony Worrall Thompson Olive Oil, Sea Salt & Black Pepper Croutini.

Blue Cheese & Walnut Dip

Place 100g of any soft fresh blue cheese (such as Saint Agur or Roquefort), two tablespoons of mayonnaise, 150 ml of ½ fat sour cream and 25g of chopped walnuts in a large bowl and blend until smooth with a hand held electric blender or whisk. Add a further 25g of chopped walnuts and stir in to the finished dip. Serve with carrot batons and Antony Worrall Thompson Olive Oil, Sea Salt & Rosemary Breadsticks.

