

THE ART OF THE APPETIZER



SMALL BITES, BIG FLAVOURS

Darix LAB

THE ART OF THE APPETIZER

Small Bites, Big Flavours

A FREE PREVIEW

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Darix LAB

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IBERIAN CROSTINI WITH CHEESE & PEACH

Ingredients (for 6 servings):

6 slices of bread for crostini (baguette or bread of your choice)

6 tablespoons creamy cheese

12 slices cured pork loin

6 fresh mini mozzarellas

½ ripe peach

Method:

1. Toast the bread: If you haven't already, lightly toast the slices of bread until crisp on the outside but still soft inside.
2. Spread the creamy cheese: Add a generous layer of creamy cheese onto each crostini to create a smooth base.
3. Arrange the cured pork loin: Fold the slices of cured pork loin into a flower or fan shape and carefully place them on top of the cheese, using two slices per crostini for volume.
4. Add the mozzarella and peach: Place a mini mozzarella in the centre of each crostini. Slice the peach into thin wedges or small segments and add one piece next to the loin to bring colour, freshness and a fruity touch.

Tips:

This crostini elegantly combines textures and flavours: the creaminess of the cheese, the intensity of the cured pork loin, the freshness of the mozzarella and the juicy sweetness of the peach create a perfect balance. You can substitute the peach with nectarine or mango for a more tropical touch, or add some fresh microgreens for a more sophisticated presentation. Served on a gourmet board alongside other canapés, it becomes an ideal bite for celebrations.



HAM & CHEESE MILLEFEUILLE

Ingredients (for 9 servings):

9 slices of cooked ham

9 slices of Edam cheese

3 sun-dried tomatoes in oil

9 pitted green olives

Method:

1. Assemble the millefeuille: Place one slice of cooked ham on a flat surface and cover with one slice of Edam cheese. Continue alternating layers of ham and cheese until you have 9 layers, finishing with cheese on top.
2. Trim and divide: Trim the edges with a sharp knife to obtain a uniform block and cut into 9 equal cubes.
3. Prepare the toppings: Drain and finely chop the sun-dried tomatoes. Skewer one green olive and a bit of sun-dried tomato onto each cocktail stick.
4. Final assembly: Place a skewer on top of each cube, pressing gently to keep it stable.

Tips:

You can vary the cheese using gouda, emmental, or havarti for a different flavor. For extra crunch, place each millefeuille on a mini toast. To add freshness, serve with arugula or basil leaves. If preparing in advance, assemble the millefeuilles and insert the skewers just before serving to maintain the perfect texture.



FIG SKEWER WITH BRIE, PINE NUTS & IBERIAN HAM

Ingredients (for 8 pieces):

4 large, firm fresh figs

100 g brie cheese

8 thin slices of Iberian ham

2 tablespoons honey

1 tablespoon pine nuts

Method:

1. Prepare the fig base: Cut the figs in half lengthwise and place them cut side up as an edible base.
2. Add the cheese: Cut the brie into 8 equal portions and place one on each fig half.
3. Toast the pine nuts: Heat a pan without oil and toast the pine nuts for 2–3 minutes, stirring constantly until golden.
4. Shape the ham: Roll the ham slices into small decorative cylinders and place them on top of the cheese.
5. Assemble the skewer: Secure the fig, cheese, and ham with a bamboo skewer.
6. Finish and serve: Sprinkle with the toasted pine nuts and drizzle with a thin thread of honey just before serving.

Tips:

This skewer becomes even more elegant if you use aromatic honey, such as rosemary, orange blossom, or truffle. You can also add a pinch of fleur de sel to enhance the flavors and present it on black slate boards to highlight the contrast of colors and add sophistication to the presentation.



QUAIL EGG STUFFED WITH TUNA & CAVIAR

Ingredients (for 8 pieces):

8 quail eggs

1 small can of tuna in oil (drained)

1 tablespoon mild mayonnaise

½ teaspoon lemon juice

Salt and pepper to taste

1 teaspoon red caviar (or salmon roe)

Fresh dill sprigs

Method:

1. Cook the eggs: Boil the quail eggs for 4 minutes in salted water. Quickly cool in ice water and carefully peel.
2. Cut and hollow: Slice a thin base so the egg stands upright. Then cut off the top and gently remove the yolk with a small spoon.
3. Prepare the filling: Mash the yolks with the drained tuna, mayonnaise, lemon juice, salt, and pepper until smooth and creamy.
4. Fill: Place the mixture in a piping bag or use a small spoon to fill the eggs with the tuna cream.
5. Decorate: Top each egg with a few pearls of red caviar and a small sprig of dill.

Tips:

Prepare the cream in advance, fill the eggs just before serving, and for a gourmet touch add a drizzle of truffle oil or use hen eggs instead.



CHICKPEA & CUCUMBER TARTLET WITH ANCHOVY

Ingredients (for 6 servings):

6 savory tartlet shells

150 g cooked chickpeas

1 small garlic clove

2 tablespoons lemon juice

2 tablespoons extra virgin olive oil (EVOO)

Salt and cumin to taste

6 anchovy fillets in vinegar

½ cucumber

Fresh microgreens

Pinch of sweet or hot paprika (optional)

Method:

1. Prepare the mousse: Blend the cooked chickpeas with the garlic, lemon juice, olive oil, salt, and cumin until very smooth and creamy. If too thick, add a little cold water to lighten the texture.
2. Fill the tartlets: Place the mousse in a piping bag and fill each tartlet generously. Lightly sprinkle with paprika for color.
3. Decorate: Cut thin cucumber strips with a peeler and shape into spirals. Place one cucumber spiral and one anchovy fillet on each tartlet. Add a microgreen for freshness and elegance.

Tips:

You can substitute the anchovy with a sardine in vinegar for a milder flavor, or with marinated salmon for a different twist. For a smoother finish, add a teaspoon of Greek yogurt to the mousse. Assemble the tartlets just before serving to maintain the crispness of the shell and the freshness of the ingredients.



MINI TUNA & CUCUMBER SANDWICH

Ingredients (for 8 pieces):

4 slices of crustless sandwich bread

2 cans of tuna in oil (well drained)

12 green olives

1 teaspoon wholegrain mustard

2 tablespoons mayonnaise

1 cucumber

Method:

1. Prepare the filling: Finely chop the green olives. In a bowl, mix the drained tuna, chopped olives, wholegrain mustard, and mayonnaise until well combined.
2. Assemble the sandwiches: Generously spread the tuna mixture over two slices of bread. Cover each with another slice to form two sandwiches.
3. Decorate with cucumber: Slice thin ribbons of cucumber with a peeler. Lightly spread a thin layer of mayonnaise on top of the sandwiches to help the cucumber adhere. Place the cucumber slices on top of the bread, side by side, leaving a small gap (about 0.5 cm) between them for an attractive visual effect.
4. Cut and serve: Cut each sandwich into four mini triangles to obtain 8 mini sandwiches ready to serve.

Tips:

You can use light mayonnaise or substitute part of it with yogurt for a healthier option. For a more gourmet touch, add a bit of freshly chopped chives to the filling. These mini sandwiches are perfect for appetizer trays or cold buffets.



SALMON SPOON WITH DILL CREAM

Ingredients (for 6 servings):

6 thin slices of smoked salmon

6 fresh, firm raspberries

3 tablespoons cream cheese

1 teaspoon fresh dill, chopped

½ teaspoon lemon juice

Salt and white pepper to taste

Fresh dill sprigs for garnish

Method:

1. Prepare the dill cream: In a bowl, mix the cream cheese with the chopped dill, lemon juice, salt, and white pepper. Stir well until smooth and creamy. Keep chilled.
2. Form the rolls: Place a raspberry at one end of each slice of smoked salmon and roll carefully, making sure the raspberry stays centered and visible.
3. Assembly: Place a teaspoon of dill cream in the center of each tasting spoon. Top with a salmon and raspberry roll and garnish with a sprig of fresh dill. Serve cold.

Tips:

You can substitute the cream cheese with mascarpone or ricotta to vary the texture and flavor. For a more pronounced sweet-and-sour touch, add a drop of balsamic reduction onto the raspberry before rolling the salmon. For a more luxurious presentation, use homemade marinated salmon or smoked trout.



STRAWBERRY, BRIE CHEESE & HONEY SHOT GLASS

Ingredients (for 6 servings):

- 1 cup fresh arugula
- 6 large strawberries
- 100 g Brie cheese
- 2 tablespoons sultana raisins
- 1 tablespoon mild honey
- 3 tablespoons reduced balsamic vinegar or balsamic cream
- 2 tablespoons extra virgin olive oil

Method:

1. Green base: Place a small handful of arugula at the bottom of each glass.
2. Strawberry layer: Add 2 or 3 strawberry halves to each glass, arranging them so they are visible along the sides.
3. Soft cheese: Add 2 or 3 cubes of Brie cheese on top of the strawberries, paying attention to presentation.
4. Sweet touch: Place a few raisins and drizzle with a thin thread of honey, using a small spoon for precision.
5. Final dressing: Mix the balsamic vinegar with the olive oil and pour a teaspoon into each glass just before serving.
6. Presentation: Garnish with a small arugula leaf and serve with an elegant wooden spoon.

Tips:

The touch of honey enhances the natural sweetness of the fruit and balances the intensity of the cheese. This combination is ideal for cocktails or outdoor celebrations. If you prefer a stronger flavor, you can substitute the Brie with goat cheese. You can also add some chopped walnuts for extra texture and aroma.



MILLEFEUILLE WITH MASCARPONE & RASPBERRIES

Ingredients (for 6 servings):

1 sheet rectangular puff pastry

250 g mascarpone cheese

150 ml whipping cream (minimum 35% fat)

60 g icing sugar

1 teaspoon vanilla extract

150 g fresh raspberries

Icing sugar for decoration

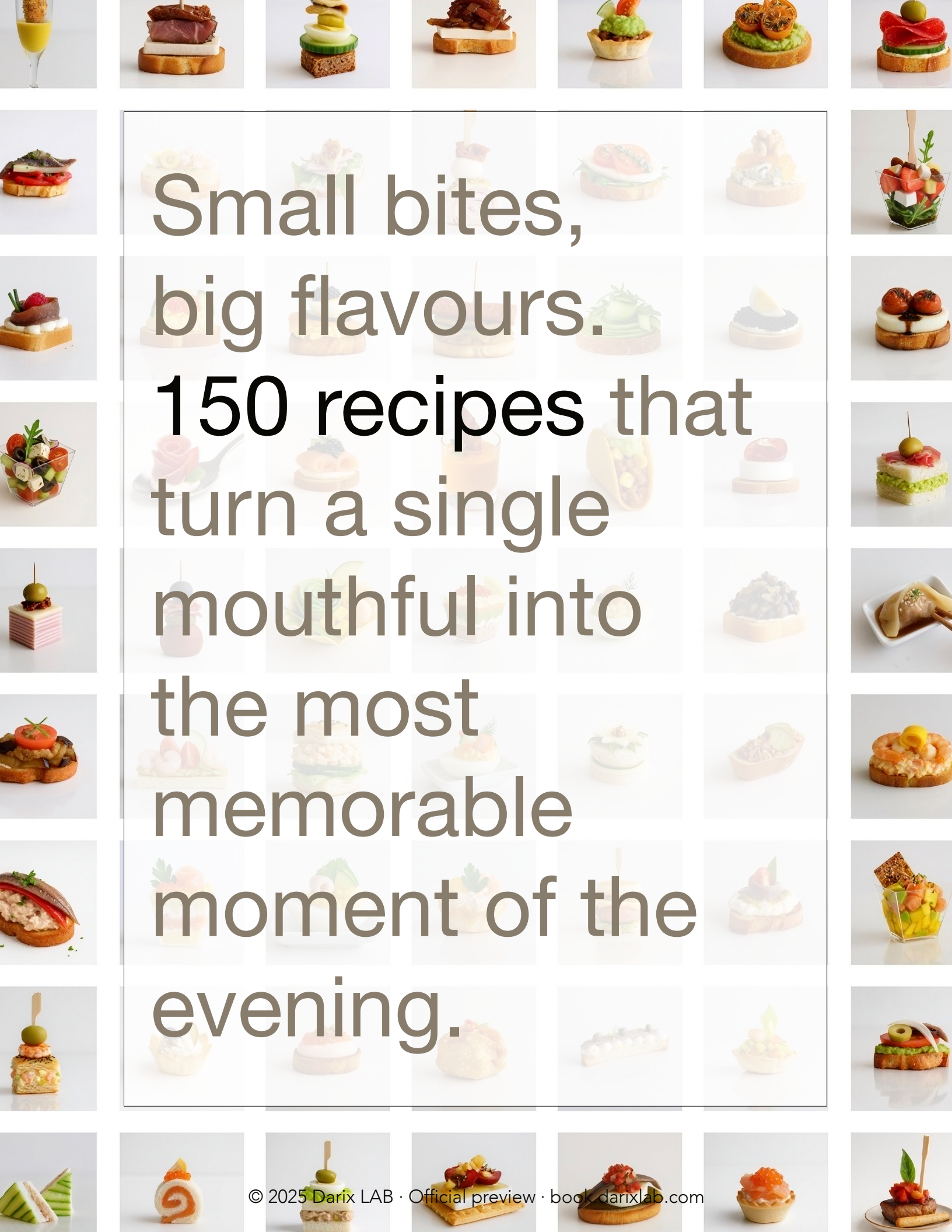
Method:

1. Prepare the puff pastry: Preheat the oven to 200 °C. Cut the puff pastry sheet into equal-sized rectangles, prick with a fork to prevent excessive rising, and bake for 12–15 minutes until golden and crisp. Leave to cool.
2. Prepare the cream: Beat the mascarpone with the icing sugar and vanilla. Whip the cream separately and gently fold it into the mascarpone mixture until smooth and firm.
3. Assemble the millefeuille: Place a layer of puff pastry, pipe dots of cream using a piping bag, and add fresh raspberries on top. Repeat with another layer of puff pastry, cream and raspberries, finishing with a third layer of puff pastry and decorative cream.
4. Finish: Garnish with fresh raspberries and dust with icing sugar just before serving.

Tips:

Assemble the millefeuille at the last moment to keep the puff pastry crisp. You can vary the fruit with blueberries, blackberries or strawberries. For a more elegant finish, alternate the fruits to create a colourful contrast.





Small bites,
big flavours.
150 recipes that
turn a single
mouthful into
the most
memorable
moment of the
evening.

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