**Bobo the Penguin**

 **Watermelon pig**

 **Ingredients**

**1 watermelon**

**1 cantaloupe melon**

**1 ogen or honeydew melon**

**Black and white grapes**

**2 limes**

**2 glace cherries**

**4 raisins**

**Got everything you need?**

**Then let’s get cooking!**

**This is a fun way to serve fruit for a party and it’s always**

**greeted with squeals of delight.**

**1. First mark out with a pen the spiral tail of the pig on the**

**watermelon.**

**2. Cut out a large, round hole from the top of the melon, then**

**cut around the marked out spiral tail.**

**3. Use the cut off top to make a 5 cm (2 inch) diameter circle**

**for the pig’s snout and 2 triangles for the ears, which you will**

**use to decorate the pig. Set aside.**

**4.Using a melon ball scoop, scoop out watermelon balls until**

**the shell is empty. Discard the seeds as you go. Scrape out any**

**remaining melon and drain the shell of juice.**

**5. Mop up any remaining juices inside the shell with absorbent**

**kitchen paper.**

**6. Cut the other two melons in half; remove the seeds...**

**and scoop out balls of melon. Add to the watermelon balls in a**

**large bowl.**

**7. To decorate the watermelon, halve the limes and attach with**

**toothpicks to makes the pigs trotters.**

**8. Attach the snout with toothpicks and stick 2 melon seeds into**

**the centre of the snout for nostrils.**

**9. Attach the triangles using toothpicks for the pig’s ears.**

**10. Slice the end off the cherries, push a raisin into centre of**

**each and attach with toothpicks to form the eyes.**

**11. Drain any liquid from the melon balls. Fill the watermelon**

**with the melon balls and grapes.**

 **Bobo the Penguin**

 **Bagel snake**

 **Ingredients**

**2 bagels**

 **Tuna salad**

**1x 200g can of tuna in oil (drained)**

**2 tbsp tomato ketchup**

**2 tbsp crème fraiche or Greek yoghurt**

**2 spring onions, finely sliced**

 **Egg salad**

**2 to 3 hard-boiled eggs (10 minutes)**

**3 tbsp mayonnaise**

**1 tbsp snipped fresh chives**

**3 tbsp salad cress**

**Salt and freshly ground black pepper**

 **Decoration**

**Chives**

**Cherry tomatoes, halved**

**1 stuffed olive, sliced**

**A strip of sweet pepper**

**Got everything you need?**

**Then let’s get cooking!**

**1. Slice the bagels in half and then cut each half down the**

**centre to form a semi circle.**

**2. Cut out the head of the snake from one of the pieces of**

**bagel and the tail from another.**

**3. Mix the ingredients for the tuna salad topping and mix the**

**ingredients for the egg salad topping.**

**4. Spread the bagels with tuna and egg.**

**5. Attach the head and tail to the body and use two slices of**

**stuffed olive to form the eyes. Cut a forked tongue from the**

**sweet pepper.**

**6. Decorate the tuna topping with halved cherry tomatoes**

**and the egg topping with pieces of chives arranged in a**

**criss-cross pattern.**

 **Bobo the Penguin**

 **Oink-oink sandwich**

 **Ingredients**

**1 slice white bread**

**1 slice cheese**

**4 currants or use black olives for the eyes**

**¼ cucumber**

**2 slices ham**

**1 spring onion**

**1 tbsp cheese spread from a tube (for glue)**

**Got everything you need?**

**Then let’s get cooking!**

**1. Cut out the pig’s body from the bread using a 9 cm (3 ½ in)**

**round cookie cutter and two circles using a 5 cm (2 in) cutter.**

**2. Cut out eyes from the cheese using an icing nozzle.**

**3. Cut one small bread circle into two, then one half into**

**quarters to make the ears.**

**4. Shape the remaining bread semi circle into a snout and cut**

**a piece of ham to fit the snout and the ears.**

**5. Assemble the pig by placing the little circle on top of the**

**large one, and add the ears, snout and eyes. You can use a**

**small blob of cheese spread as glue.**

**6. Add currants or small pieces of black olive for the eyes and**

**snout.**

**7. Lastly finely trim some of the green part of the spring onion**

**to make a curly tail.**

 **Bobo the Penguin**

 **Clown Sandwich**

 **Ingredients**

**2 slices of brown bread, lightly buttered**

**Sliced Swiss cheese**

**Sliced red Leicester cheese or another orange coloured cheese**

**Carrots, grated with lemon zester**

**Cherry tomatoes and cucumber to garnish**

**1 tbsp cheese spread from a tube (for glue)**

**Got everything you need?**

**Then let’s get cooking!**

**1. Place a slice of cheese between the bread.**

**2. Cut out eyes from cheese using small round cookie cutters**

**(can use the nozzle from a piping bag).**

**3. Using a vegetable peeler, take a slice of cucumber and make**

**small irises using a small cookie cuter.**

**4. Place the iris on the eyes and place on the bread. You can**

**use a small blob of cheese spread as glue.**

**5. Arrange strands of carrots made using a lemon zester for the**

**hair add a cherry tomatoes for the nose.**

**6. Take a folded slice of carrot threaded onto a cocktail stick as**

**decoration on the head.**

**7. If you have a small knife, you can cut out the mouth too!**