

Jewel Lollipop



Ingredients



2 slices	Wholemeal bread (HCS)
2 slices	White bread
2 slices	Cheese (HCS)
4	Satay sticks
1 wedge	Rock melon, cut into 4 pieces
4 small slices	Watermelon
1 slice	Pineapple, cut into 4 pieces
4	Small grapes
8	Raisins

Method

1. Slice the crust off the white and wholemeal bread. Cut into half, yielding 4 rectangular slices for each.
2. Slice the cheese in half as well to get 4 rectangular slices.

Assembly

1. Using satay stick as a skewer, slide in a piece of rock melon.
2. Take one white bread rectangle and one wholemeal bread rectangle. Place a cheese rectangle between them. Roll it up like a Swiss roll and immediately slide stick through it to hold its shape.
3. Next slide a piece of pineapple through the stick, followed by a piece of watermelon and finally one grape to finish it off.
4. Use raisins for the eyes and ears.

Nutritional information	Energy
Total servings 	580 kcal
Per serving 	145 kcal