

Christmas Party Canapes



Popping with colour, these fun appetisers will keep your guests merry and bright.

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Ingredients

13 wholemeal bread slices, cut into flower shapes

4 x Community Co Cheese selection (Camembert, Double Brie, Triple Cream Brie)

1 cucumber, sliced into rounds

100 g Finest water cracker

100 g Danish chili salami slices

1 cup watermelon cubes

1/4 cup blueberries

1/4 cup picked Mint leaves

200 g salami knob, sliced

1 tbsp quince jelly

1/2 cup green split olives

200 g Community Co Greek Style Feta, cut into cubes

You will need:

Star-shaped cookie cutters

Flower-shaped cookie cutters

Bamboo cocktail skewers

The cardboard from packaging of the cheese set

Method:

1. How to make the salami and cheese star canape:
2. Slice the the cheddar cheese in the 4 cheese selection pack into slices.
3. Cut as many stars out of the cheese slices.
4. Assemble the canape by placing the salami knob slices on top of the wafer cracker.
5. Top with the cheese star.
6. How to make the cucumber and cheese canape:
7. Mix the spring onion & chives cream cheese with a spoon until well mixed.
8. Stack cucumber rounds on top of the wholemeal bread star.
9. Place a spoonful of mixed cream cheese filling on top of the cucumber slice.
10. How to make the watermelon and Feta canape:
11. Using a cocktail skewer, add the following ingredients in this order -
 1. Mint leaf
 2. Blueberry
 3. Chili salami
 4. Feta cube
 5. Watermelon cube
12. How to make the heart shape on the camembert:
13. Draw a heart shape on the cheese packet cardboard, but make it slightly smaller than the camembert.
14. Trace and cut out the heart shape, then use the negative space as the template.
15. Place over the cheese, then spread the quince jelly over and carefully lift the template.