

# Christmas Platter



Build a vibrant, festive Christmas platter loaded with colourful antipasto, cheeses, charcuterie, dips and seasonal fruit for an effortless holiday showpiece.

*Recipe supplied by Always Fresh.*

## **Ingredients**

Always Fresh Rosemary Grissini

Always Fresh Stuffed Olives Pimento

Always Fresh Sundried Tomatoes

Always Fresh Cucumbers

Always Fresh Roasted Red Pepper Strips

Assorted cheeses: brie, aged cheddar and goat cheese

Prosciutto and salami, thinly sliced for easy pairing

Nuts: walnuts or almonds

Fresh herbs: rosemary sprigs, for garnish

Seasonal fruit: grapes, figs or pomegranate seeds for festive flair

Dips: hummus and whipped feta

## **Method:**

1. Use a large wooden board or platter. Place cheeses in different corners for balance.
2. Arrange cherry tomatoes and cucumbers in clusters for colour pops. Lay roasted red pepper strips in gentle folds.
3. Stand rosemary grissini upright in a tall glass or fan them out for height and texture.
4. Drape prosciutto and salami in loose folds near cheeses. Scatter olives in small bowls.
5. Place small piles of toasted walnuts near cheeses and fruit for easy pairing.
6. Add rosemary sprigs and seasonal fruit for a Christmas vibe. Sprinkle pomegranate seeds for sparkle.
7. Place dips in small bowls with a drizzle of olive oil and herbs.