

Christmas Tree



Spruce up your game and branch out with this crowd-pleasing antipasto spread – guaranteed to wow your guests with its fun and festive Christmas Tree shape.

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Ingredients

- 4 rosemary springs, broken into small springs
- 2 x Community Co King Double Brie or Camembert, cut into wedges
- 100 g salami
- 500 g green grapes
- 200 g Community Co Extra Tasty Cheese Block
- 170 g semi-dried tomatoes
- 100 g European antipasto mix
- 100 g Twiggy Sticks, cut into 2-3cm pieces
- 5 OB Finest Original Wafer Crackers
- 1 square piece cracker, like a lavosh cracker

Method:

1. Cut 1 thick slice out of the cheddar cheese block, then using a small star-shaped cookie cutter, make a cheese star from the thick slice. Cut the remaining cheese into 1cm cubes.
2. On a large platter or wooden board, lay down the lavosh cracker as the tree trunk at the bottom.
3. Start the tree from the bottom by slightly overlapping the salami to form a line.
4. Arrange grapes above the layer of salami, then make each line shorter as you go up to form a triangle of a Christmas tree.
5. Arrange cheese cubes above the layer of grapes.
6. Arrange a line of Twiggy Sticks above the cheese.
7. Arrange camembert above the Twiggy Sticks.
8. Arrange antipasto above the camembert.
9. Arrange green grapes above antipasto.
10. Overlap wafer crackers in a row above grapes.
11. Make a neat pile of semi dry tomato above the wafers.
12. Finish the last section by arranging three Twiggy Sticks above the semi-dried tomato. Neaten the tree if necessary.
13. Push the rosemary sprigs in between all of the arranged ingredients.
14. Top with the cheese star.