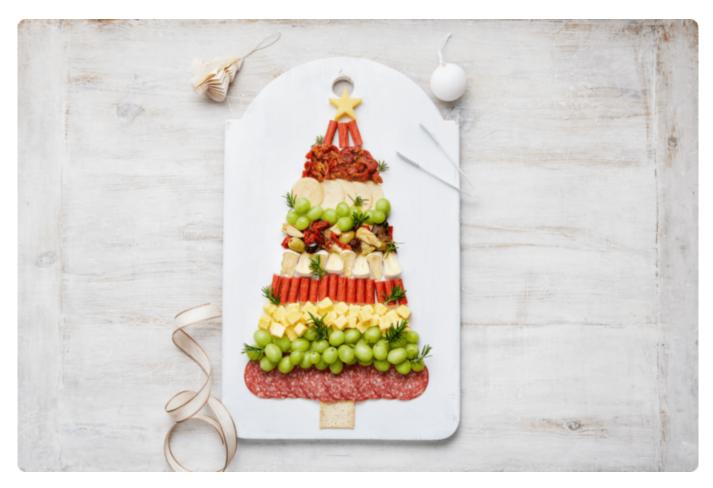
Christmas Tree



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.