

Halloween Platter



Recipe supplied by Made By Mandy.

Ingredients

6 mini mandarins

1 celery stalk

3 'stringer' cheese sticks

1 packet of long pretzel sticks

1 packet of Oreos

1 packet of edible eyeballs

2 kiwi fruits

Black fondant

1 packet of marshmallows

Community Co Double Brie Cheese

Community Co Extra Tasty Cheese Block, thinly sliced into triangles

1 packet of rice crackers

1 punnet of blueberries

1 punnet of blackberries

Community Co Raw Pistachio Nuts

Method:

1. Mandarin Pumpkins: Slice celery into 3-5 cm pieces, and insert one into the top of each peeled mandarin to resemble pumpkins.
2. Cheese Broomsticks: Cut each cheese stick into three and pull the “strings” to resemble the bottom of a broomsticks. Skewer a pretzel stick into each piece and set aside.
3. Oreo Bats: Take one Oreo for the bat’s body and break another Oreo for the wings. Wedge the wings between the body cookie end place the edible eyeballs on top.
4. Oreo Spiders: Take one Oreo for the spiders body, break a pretzel stick into thirds, insert three pretzels on each side as legs, and place the edible eyeballs on top.
5. Kiwi Frankensteins: Cut the kiwi fruits in half, peel $\frac{1}{2}$ of the skin off and insert pretzel sticks as arms. Place edible eyeballs on top and finish with a fondant mouth.
6. Marshmallow Ghosts: Cut slits in the bottom of the white marshmallows to create a ghostly look and use black fondant to draw eyes.
7. Spider Brie: Roll black fondant into a spider shape with 8 legs and place it on top of the Brie.
8. Assemble Platter: Arrange all the treats on a serving platter along with the sliced cheese and rice crackers. Fill in the gaps with blueberries, blackberries and pistachios.