Cheese Platter Tower Delight



Calling all cheese lovers! For a show-stopping centrepiece, the Cheese Platter Tower Delight will be sure to impress!

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Ingredients

- 3 x Cheddar 200g
- 4 x Camembert wheel 200g
- 2 x Blue brie 200g
- 3 x Cream Cheese 200g
- Crackers
- Quince paste
- Apricots
- Dried figs
- Grapes
- Dried berries
- 2 tiered cake stand

Small bowl

Method:

- 1. On the top level of the cake stand, place 3 camembert cheeses in the middle, sitting next to each other.
- 2. Cut the cheddar square into triangles, place a triangle in the gaps in between each camembert wheel.
- 3. Next cut the blue brie wheels in half. Place on top of the camembert wheels covering the corners where the cheddar is placed underneath.
- 4. On the gaps in between the blue brie, place small bunches of grapes.
- 5. Next cut the cream cheeses in half and place back to back on top of the blue brie.
- 6. Place the final camembert wheel on top, and then the final cream cheese on top in a single stack.
- 7. Now for decorating, on top of the cheese tower, place some dried cranberries or other berries.
- 8. Next place around the bottom tier of the cake stand the grapes, dried figs, quince paste (this looks prettiest if you place in a small white bowl), and crackers.