

Skewered Antipasto Wreath Platter



This decadent savoury antipasto platter will surely whet guests' appetites. It's easy to share and saves sticky fingers as the antipasto is threaded onto skewers.

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Ingredients

2 x 125g South Cape Brie or Camembert
150 g Sliced Easy Carve Leg Ham
150 g Sliced Sopressa Salami
100 g Sliced Italian Prosciutto
1 1/2 Cabanossi or Kransky Sliced
100 g OB Finest Original Wafer Crackers
140 g South Cape Trilogy Cheese, Sliced

Method:

1. Prepare all the ingredients and place onto a clean board.
2. Using the bamboo skewers, alternately thread ingredients and basil leaves onto the skewers,

creating a mix of colour and flavours.

3. Arrange the skewers in a wreath shape on a large wooden serving board or platter. Fan the crackers into a small circle in the centre of the wreath.
4. Carefully cut the Trilogy cheese into small cubes and insert a toothpick into each. Arrange cheese cubes around the wreath. Decorate the platter with festive red ribbon.