## **Christmas Party Canapes**



Popping with colour, these fun appetisers will keep your guests merry and bright.

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## Ingredients

- 13 wholemeal bread slices, cut into flower shapes
- 4 x Community Co Cheese selection (Camembert, Double Brie, Triple Cream Brie)
- 1 cucumber, sliced into rounds
- 100 g Finest water cracker
- 100 g Danish chili salami slices
- 1 cup watermelon cubes
- 1/4 cup blueberries
- 1/4 cup picked Mint leaves
- 200 g salami knob, sliced
- 1 tbsp quince jelly
- 1/2 cup green split olives

200 g Community Co Greek Style Feta, cut into cubes

You will need:

Star-shaped cookie cutters

Flower-shaped cookie cutters

Bamboo cocktail skewers

The cardboard from packaging of the cheese set

## Method:

- 1. How to make the salami and cheese star canape:
- 2. Slice the the cheddar cheese in the 4 cheese selection pack into slices.
- 3. Cut as many stars out of the cheese slices.
- 4. Assemble the canape by placing the salami knob slices on top of the wafer cracker.
- 5. Top with the cheese star.
- 6. How to make the cucumber and cheese canape:
- 7. Mix the spring onion & chives cream cheese with a spoon until well mixed.
- 8. Stack cucumber rounds on top of the wholemeal bread star.
- 9. Place a spoonful of mixed cream cheese filling on top of the cucumber slice.
- 10. How to make the watermelon and Feta canape:
- 11. Using a cocktail skewer, add the following ingredients in this order -
  - 1. Mint leaf
  - 2. Blueberry
  - 3. Chili salami
  - 4. Feta cube
  - 5. Watermelon cube
- 12. How to make the heart shape on the camembert:
- 13. Draw a heart shape on the cheese packet cardboard, but make it slightly smaller than the camembert.
- 14. Trace and cut out the heart shape, then use the negative space as the template.
- 15. Place over the cheese, then spread the quince jelly over and carefully lift the template.