

Christmas Wreath Cheese Platter



With this festive assortment of delicious deli meats and cheeses, yule be serving up a hit to your guests.

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Ingredients

20 long rosemary springs

200 g shaved prosciutto

100 g sopressa, folded in quarters

200 g cabanossi, sliced

50 g kabana, sliced

100 g smoked leg ham, thinly sliced, folded into quarters

220 g marinated pitted mixed olives

140 g Community Co Tasty Cheese Block - slice the wedge along the triangle to make 3 different colours slices

125 g Community Co Triple Cream Brie, cut into small wedges

Method:

1. Place enough rosemary springs around the edge of a large wooden serving board to form a circle.
2. Drape prosciutto loosely as an inner circle next to the rosemary.
3. Arrange the next circle with folded salami, ham and sopressa.
4. To make the stars, lay down 8 cheese triangles to form an 8 point star.
5. On top of the 8 point star, arrange the 5 point star with the skinny triangle pointing between the gaps. Fill the remaining gap with brie.
6. Fill the middle with sliced kabana.
7. Decorate the centre with olives over the cheeses.
8. Neatly arrange the last circle with sliced cabanossi in between the rosemary and the prosciutto.
9. Add more olives to the rosemary wreath as baubles to finish.