

[Festive Star Platter](#)



Impress your guests with this stunning festive star that doubles as an antipasto platter. It's so easy to prepare, striking in appearance, and, of course, delicious to eat!

[Watch Video](#)

Ingredients

10 Mild Twiggy Sticks

200 g Feta-Stuffed Green Olives

2 x 125g South Cape Brie or Camembert, cut into wedges

150 g Salami, sliced into 8cm wide discs

5 thin slices of Cabanossi, then slice the remainder

100 g Thinly-sliced Italian Prosciutto

200 g South Cape Gouda, sliced into ½ cm-thick triangles

150 g Sliced Easy Carve Leg Ham

Method:

1. Trim the ends of the twiggy sticks. Arrange the twiggy sticks into a star shape on a large

wooden platter.

2. Place the olives into a small shallow bowl in the centre of the twiggy star
3. Arrange the Brie or Camembert cheese wedges to form the star points.
4. Arrange salami, cabanossi, prosciutto, Gouda and ham in sections of the star around the bowl of olives.
5. Scatter with basil leaves then decorate the platter with festive red ribbon.