

CHRISTMAS PARTY CANAPES

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

EASY	30		6

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

Instructions

How to make the salami and cheese star canape:

- Slice the the cheddar cheese in the 4 cheese selection pack into slices.
- Cut as many stars out of the cheese slices.
- Assemble the canape by placing the salami knob slices on top of the wafer cracker.
- Top with the cheese star.

How to make the cucumber and cheese canape:

- Mix the spring onion & chives cream cheese with a spoon until well mixed.
- Stack cucumber rounds on top of the wholemeal bread star.
- Place a spoonful of mixed cream cheese filling on top of the cucumber slice.

How to make the watermelon and Feta canape:

- Using a cocktail skewer, add the following ingredients in this order -
  - Mint leaf
  - Blueberry
  - Chili salami
  - Feta cube
  - Watermelon cube

How to make the heart shape on the camembert:

- Draw a heart shape on the cheese packet cardboard, but make it slightly smaller than the camembert.
- Trace and cut out the heart shape, then use the negative space as the template.
- Place over the cheese, then spread the quince jelly over and carefully lift the template.

Recipe video available here