



With fresh sprigs of rosemary and pine circling the outside like a real wreath and the gorgeous colours of Christmas, this is an easy and festive charcuterie platter to wow your holiday party guests!

### Why We Love This Christmas Charcuterie Wreath:

- **Absolutely stunning:** This antipasti wreath is so pretty to look at! Each detail adds a layer of texture and flavour. Your guests will be impressed and well-fed.
- **Feeds a crowd:** The meats, cheeses, fruits, and crackers are filling and so flavourful. You'll be surprised by how many people can graze on this festive charcuterie board! One board is enough for 8-10 people.
- **Easy to make:** Although it looks complicated, just take it one step at a time. I'll show you exactly how to arrange each of the components to make the most deliciously festive Christmas wreath charcuterie board. You've got this!



**Ingredients** (feel free to play around with all these suggestions. That's part of the fun in assembling the wreath!):

**Fresh rosemary sprigs and/or pine sprigs:** The natural foliage is a beautiful addition to the wreath shape, giving it a wonderful aroma and gorgeous Christmas green colour.

**Strawberries or fresh cherries:** In season in NZ in December, both fruits are a cheerful Christmassy red and give this festive appetizer a little sparkle. Feel free to use other seasonal fruits.

**Cheeses:** Slice a log of goat cheese into pieces and slice sharp cheddar into triangles. Choose 1-2 hard cheeses to cube or crumble.

**Cured meats:** You'll need at least 2-3 types of meat. I like to fan or gather prosciutto, layer mini salami, and fold pepperoni into roses.

**Roasted almonds or sugared nuts:** If you go with a sugared nut, the coating looks wintry, and the sweet nuts taste great with the savoury ingredients.

**Green olives:** Serve these in a small bowl to keep the brine from getting onto the other ingredients.

**Honey:** A bowl of honey looks amazing—why not feature some delicious NZ manuka? And tastes even better drizzled onto the sliced meats and cheeses.

**Star-shaped cookies:** If you're super organised and want to add another sweet note, these sugar biscuits add a really festive look to this edible wreath.

**Meringues:** These contrast the dark colors on the wreath and are a nice pop of sweetness.

**Crackers:** You can choose any type of crackers for this charcuterie board. Recently I've tried some walnut and cumin crackers from New World that had delicious flavour and texture.

**Quince or fig jam:** You can buy this pre-made in most NZ supermarkets in the cheese section.



**Method:**

1. Start first by creating a border of rosemary and/or pine around the outside edge of the board, leaving a border space. When building the board remember to leave a 5 inch diameter circle bare in the middle.
2. Place the cheeses evenly around the board in different spots. continue to fill up the spaces with the largest items, such as the grape clusters, honey bowl, clusters of meats and olives. Then use the smaller items like the nuts, crackers, and berries to fill in the smaller spaces and create pops of colour among the board.
3. Finish by strategically placing a few more sprigs of fresh herbs and the cookies and meringues around the board. Serve and enjoy!