



FESTIVE CHEESE 'TREE'

SERVES 12

An impressive result with surprisingly little effort. Using either the traditional Boursin Cheese or the plant based version, you can create a fun, festive centre to your crudité's plate.

INGREDIENTS

TREE FORM

2 x 150 g Boursin cheese

GARNISH

Olives, sliced in half - could use green or black or both
Fresh rosemary
Red or yellow pepper

DIRECTIONS

Unwrap the cheese wheels and stack one on top of another. With slightly damp hands, mold into a uniform cone shape.

Wrap in cling wrap - touch up shape as needed, and chill for several hours or overnight.

When ready to prepare for serving, unwrap and set on your serving plate or board. Starting at the bottom, apply the half olives to the cheese until the form is covered.

Fill in gaps between olives with small sprigs of rosemary.

Using a small cookie cutter or with a sharp knife, cut a star from a yellow or red pepper (or a piece of hard cheese would work too) to top the tree.

Serve with vegetables and an assortment of crackers

Suggestion: you could use cherry tomatoes with the olives for a festive look. Alternatively you could use green or red (or both) grapes. Choose an appropriately flavoured boursin to complement your garnish - cracked pepper pairs well with olives, cranberry or fig would pair well with grapes.

NUTRITION FACTS

Per serving: 118 Calories, 2g Pro, 1g Carbs, 0g Fibre, 12g Fat

