

Less than 30 minutes

Serves 6

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Ingredients:

- 1 sheet (400g each) shortcrust pastry
- 1 cup (60g) grated parmesan
- 1 packet (100g) water biscuits
- 1 packet (100g) wholewheat crackers
- 5 plums, cut into wedges
- 1 punnet (100g) fresh cherries, halved
- 1 tub (100g) pomegranate rubies
- Cheese such as brie, goat's cheese, mature cheddar and emmenthal
- Fresh mint and honey, for serving

### **GOOD IDEA**

Change up the flavours by topping biscuit wreath with salmon slithers and dollops of cream cheese, and decorate with radish, spring onion and rocket.

Method:

1. Preheat oven to 180°C.
2. Roll pastry out on a floured surface to 3mm thick.
3. Sprinkle with parmesan.
4. Roll with a rolling pin to embed cheese.
5. Cut stars out of pastry using a cookie cutter.
6. Place on a lined baking tray and bake for 13-18 minutes until golden.
7. Arrange parmesan crackers, biscuits and wholewheat crackers in a wreath shape.

8. Top with fruit and chunks of cheese.
9. Drizzle with honey and garnish with mint before serving.

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