

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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