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This OTT stack makes for a spectacular centrepiece and is a fun way to serve your cheese platter this festive season.

Use a combination of cheeses of different textures and flavours, such as camembert, brie, cheddar, gouda, smoked mozzarella, blue cheese and gorgonzola.

Create a Christmas tree by stacking cheese, cut into rounds or wedges as needed. Use a cookie cutter to cut out a star shape and place on top to create your 'tree', if you like. Garnish with thyme, nuts, berries and a generous drizzle of honey, and serve with crackers.

A bottle of Bellingham is the easy choice no matter where you are, who you're with or what you're eating. They've done all the hard work since 1693 so it's easy for you to savour brilliant wine.

Complicated to make - easy to enjoy.



For more information, visit www.bellinghamwines.com.