

**OVERALL time: 80 mins**

## CHARCUTERIE & CHEESE WREATH

Wow your guests this festive season this fabulously luxurious charcuterie and cheese wreath. We take ordinary Gouda to new heights of smoky deliciousness with our **Cape Herb & Spice Smoked Paprika**. Cream cheese is transformed into a herby delight thanks to our **Mediterranean Roasts Rub**. We also made spiced nuts for this indulgent wreath using our popular **Chipotle Chilli spice**. And still that's not enough because in addition to shop-bought charcuterie, we add a zingy pepper-crusting carpaccio that is just so easy to make!

Metric

**Number of servings : 8**

### ingredients

#### For the spiced nuts

- 1 cup raw nuts (mix almonds/cashews)
- 2 tsp **Cape Herb and Spice Chipotle chilli**
- 1.5 tsp muscovado sugar
- 1 Tbsp lightly whisked egg white

#### For the herbed cream cheese ball

- 1 tub plain cream cheese
- **Cape Herb and Spice Mediterranean Style Roasts Rub**

#### For the smoky Gouda

- 1 small round gouda cheese
- **Cape Herb and Spice Smoked Paprika**

#### For the pepper-crusting carpaccio

- 200 g top-quality beef fillet
- **Cape Herb and Spice Salt & Pepper**
- 1 Tbsp olive oil

#### For the wreath

- 1 packet salami, sliced
- 1 packet prosciutto
- wild rocket & micro green
- pitted olives
- caper berries
- pickled red cocktail onions

## THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 30 mins | COOKING TIME: 50 mins**

To make the spiced nuts: Start by making the spiced nuts as those take longest. Simply combine all the spiced nuts ingredients together and toss to ensure everything is evenly coated. Spread nuts out in a single layer on a baking sheet lined with baking paper. Place in a 145 degree Celsius oven until the nuts are crunchy – it takes 40-50 minutes. Remove nuts, allow to cool to room temperature and then seal in an airtight container. These nuts can be made a few days ahead of time.

To make the smoked Gouda:

Slice the Gouda cheese into small wedges and dip the tip of each wedge in smoked paprika.

To make the herbed cream cheese balls:

Use a half-tablespoon measure to spoon the cream cheese and roll it into even-sized balls. Dust a plate with our Mediterranean Roasts Rub and roll the cream cheese balls in it.

To make the pepper-crusting carpaccio:

Cover a dinner plate with ground pepper and roll the fillet in it until it is completely coated in pepper. Grind over a bit of salt. Heat a non-stick frying pan with the olive oil and fry the fillet three minutes on each side. Allow the fillet to cool to room temperature, then cover and place it in the fridge until cold. Slice the fillet thinly just before serving.

To assemble the charcuterie and cheese wreath:

Use the rocket and micro greens to form a circle on a round wooden board or large round platter. Plate the carpaccio in a neat row on one side. Build the rest of the wreath by adding all the other elements. This wreath can be built a few hours before serving. Simply cover it with cling film and place it in the fridge. Serve this charcuterie and cheese wreath with crusty baguette, crostini or bread sticks.

Recipe by Lizet Hartley Lizet Hartley is a freelance stills and reel food stylist, food photographer and recipe developer. In her spare time she – rather predictably – cooks. Get more of her recipes on her blog at <http://www.melkkos-merlot.co.za>

<https://www.capeherb.co.za>

Metric

## ingredients

#### **For the spiced nuts**

- 1 cup raw nuts (mix almonds/cashews)
- 2 tsp **Cape Herb and Spice Chipotle chilli**
- 1.5 tsp muscovado sugar
- 1 Tbsp lightly whisked egg white

#### **For the herbed cream cheese ball**

- 1 tub plain cream cheese
- **Cape Herb and Spice Mediterranean Style Roasts Rub**

#### **For the smoky Gouda**

- 1 small round gouda cheese
- **Cape Herb and Spice Smoked Paprika**

#### **For the pepper-crusted carpaccio**

- 200 g top-quality beef fillet
- **Cape Herb and Spice Salt & Pepper**
- 1 Tbsp olive oil

#### **For the wreath**

- 1 packet salami, sliced
- 1 packet prosciutto
- wild rocket & micro green
- pitted olives
- caper berries
- pickled red cocktail onions

**Number of servings : 8**

## **THIS IS WHAT YOU WILL NEED TO DO**

**PREP TIME: 30 mins | COOKING TIME: 50 mins**

*To make the spiced nuts:* Start by making the spiced nuts as those take longest. Simply combine all the spiced nuts ingredients together and toss to ensure everything is evenly coated. Spread nuts out in a single layer on a baking sheet lined with baking paper. Place in a 145 degree Celsius oven until the nuts are crunchy – it takes 40-50 minutes. Remove nuts, allow to cool to room temperature and then seal in an airtight container. These nuts can be made a few days ahead of time.

*To make the smoked Gouda:*

Slice the Gouda cheese into small wedges and dip the tip of each wedge in smoked paprika.

*To make the herbed cream cheese balls:*

Use a half-tablespoon measure to spoon the cream cheese and roll it into even-sized balls. Dust a

plate with our Mediterranean Roasts Rub and roll the cream cheese balls in it.

*To make the pepper-crust ed carpaccio:*

Cover a dinner plate with ground pepper and roll the fillet in it until it is completely coated in pepper. Grind over a bit of salt. Heat a non-stick frying pan with the olive oil and fry the fillet three minutes on each side. Allow the fillet to cool to room temperature, then cover and place it in the fridge until cold. Slice the fillet thinly just before serving.

*To assemble the charcuterie and cheese wreath:*

Use the rocket and micro greens to form a circle on a round wooden board or large round platter. Plate the carpaccio in a neat row on one side. Build the rest of the wreath by adding all the other elements. This wreath can be built a few hours before serving. Simply cover it with cling film and place it in the fridge. Serve this charcuterie and cheese wreath with crusty baguette, crostini or bread sticks.

Recipe by Lizet Hartley Lizet Hartley is a freelance stills and reel food stylist, food photographer and recipe developer. In her spare time she - rather predictably - cooks. Get more of her recipes on her blog at <http://www.melkkos-merlot.co.za>

<https://www.capeherb.co.za>