MATT PRESTON'S *Christmas* CHARCUTER-WREATH

Packing as much deep flavour as festive vibes, this DON, pull-apart charcuterie board is a showstopper.





RECIPE (Serves 12)

INGREDIENTS

1 x 200g DON Salami Hungarian Mild chub
1 x 200g DON Pepperoni chub
1 x 200g RESEALABLE DON Double Smoked Leg Ham
1 x 160g RESEALABLE DON Shaved Turkey
250g square crispbreads or crackers
250g cream cheese
330g jar roasted capsicum, drained, cut into strips
150g chunky basil pesto spread
200g brie, sliced and cut into pieces
Cherry tomatoes, Sicilian olives, cherry bocconcini, basil leaves, sweet pickle and piccalilli to serve

METHOD

1. For the salami and pepperoni, remove the casing, slice into 5mm thick slices.
2. Lay the crackers and spread half of them with cream cheese, top with roasted capsicum. Spread the remaining crackers with pesto and top with a piece of brie.
3. Divide the salami, pepperoni, ham and turkey between the stacks of biscuits.
4. Place a 12cm bowl upside down in the centre of a large platter, to be the centre wreath guide.
5. Grab two stacks of crackers then start to stand them up against each other around the bowl to form a wreath. Start another circle around the inner layer until you have used all the crackers.
6. Scatter with cherry tomatoes, olives, bocconcini and basil leaves to decorate the wreath.
7. Carefully remove the guide bowl and serve with sweet pickles and piccalilli.





Is Don. Is Good.

DON
Is Don. Is Good.
SINCE 1947