



Consejo del chef

Style with balance and variety for a festive look.

Raciones para 7

1 Camembert cheese

Fresh rosemary

Black pepper

1 Sheet Puff pastry

2 Tablespoon Olive tapenade

1 Egg yolk

100 gr Conference pear

100 gr Sugar

70 gr Pecan nuts

40 gr Honey

30 gr Sugar

Iberian sausage

Fuet sausage

Grapes

Apple slices

Almonds

Pistachios

Goat cheese

Brie cheese

Olives

Crackers

1 Camembert with Herbs: Score the top of the cheese in a criss-cross pattern. Tuck in small sprigs of rosemary and sprinkle with black pepper. Bake at 180 °C for 5 minutes.

2 Puff Pastry Sticks with Olive Tapenade: Spread the olive tapenade over half of the puff pastry sheet and fold it over. Flatten with a rolling pin, then cut into 1.5 cm wide strips. Twist each strip and brush with egg yolk. Bake at 200 °C for 15 minutes.

3 Pear Jam: Peel and core the pears, then cut them into small cubes. Place in a pot with the sugar and cook until the pears soften and the mixture reaches a jam-like consistency. Allow to cool.

4 Caramelised Pecans: Heat the sugar in a pan until it starts to melt, then add the pecans and honey. Stir until evenly coated. Spread the pecans out on parchment paper to cool.

5 Assembling the Platter: Arrange the Camembert, puff pastry sticks, pear jam, candied pecans, and the rest of the ingredients on a large serving board.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/tabla-aperitivos-nochevieja/>

