New Year's Eve Appetiser Platter



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/