



## 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

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

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