

Caramelised Camembert with Macadamia nuts

Ingredients (serves 20)

- 2 x 20cm rounds camembert cheese
- 100g packet roasted, salted macadamia nuts
- 3/4 cup sugar
- 1/4 cup water
- Maple syrup
- Crackers, grapes and fresh dates, to serve

Method

Step 1 - Place cheese on a large heatproof platter. Roughly chop macadamia nuts (not too fine).

Step 2 - In a small saucepan on low heat dissolve sugar in water. Once sugar is fully dissolved, add maple syrup. Turn up heat and leave boiling without stirring for 5 minutes.

As soon as it starts to turn a caramel colour, remove from heat and carefully add nuts. Tilt pan to coat in toffee. Pour toffee over cheese but don't cover it with toffee too thickly as it will be too hard to cut otherwise

Step 3 - Set aside to cool, uncovered, at room temperature. Serve with crackers and fruit.

Time plan: In the morning - Make caramelised camembert. 1 hour before guests arrive - Assemble camembert platter.

Adapted from Recipe by Dixie Elliott Super Food Ideas and www.notquitenigella.com

Maple Toffee Shards

½ cup sugar
¼ cup water
1 tablespoon Maple syrup

Follow directions above. Spread toffee thinly on Glad Bake Paper. When cool, break into shards.

Mint Chocolate Biscuits

1 pkt Ritz brand biscuits
Cocoa
Chocolate
Peppermint essence

Melt and mix chocolate, small amount of cocoa, peppermint essence. Coat biscuits with chocolate mixture and put in fridge.