

Apéritif-Advent wreath

Aperitif Advent wreath is quick and easy to make with a sure-fire wow effect. In the run-up to Christmas, you want to spend lots of time with friends, loved ones and family, not in the kitchen! If you feel the same way, this is the recipe for you.

Aperitif, Darling!

In Switzerland and the rest of the world, an aperitif is called an apéritif. It is usually an alcoholic drink that is consumed before a meal to stimulate the appetite and get you in the mood for the meal ahead. It may be advisable to have a snack with the aperitif. Absolutely!

We made the wreath from a polystyrene wreath and Icelandic moss. You can find Icelandic moss in the craft section. Mel and I hope you have lots of fun making and enjoying them.

Dates with cream cheese wrapped in bacon

INGREDIENTS

- *Medjool dates*
- *Cream cheese*
- *fried bacon*
- *flat parsley*
- *skewers not the very long ones*

PREPARATION

1. Deseed the dates
2. Fill with cream cheese and wrap in bacon
3. Fry on all sides in a pan

APÉROSPIESSES

INGREDIENTS

- *Green grapes without seeds*
- *Fresh figs*
- *Gruyère*
- mandarins

PREPARATION

Put everything on long toothpicks.

MEATBALLS

INGREDIENTS

- *500g minced beef*
- *onion*
- *butter*
- *2 cloves of garlic*
- *3 tbsp breadcrumbs*
- *20 ml dash of cognac*
- *3 tbsp chopped flat-leaf parsley*
- *large red chilli peppers, chopped*

PREPARATION

1. Chop the onions and fry in butter.
2. Then add to the beef with the other ingredients and knead thoroughly. Shape into balls.
3. Fry the balls slowly in a heavy-based pan over a medium heat until they are cooked through.

Puff pastry stars with cheese, poppy seeds or sesame seeds

INGREDIENTS

- *1 puff pastry*
- *small star shape*
- *Gruyère grated*
- *poppy seeds*
- *sesame seeds*
- *Splash of water*

PREPARATION

1. Cut out the puff pastry with a star-shaped cookie cutter and add cheese and poppy or sesame seeds.
2. Put a drop of water on the stars to make them rise better and bake in the oven at 200 degrees top bottom heat for 10 minutes.
3. Leave to cool on a wire rack.

Wraps with smoked salmon

INGREDIENTS

- horseradish cream cheese
- large tortilla
- Smoked salmon
- dill
- greaseproof paper

PREPARATION

Spread the cream cheese on the tortilla and top with the salmon and dill. Roll up in greaseproof paper and freeze in the freezer for 10-15 minutes. Then cut into slices.

▷ Mortadella, ham, salami, various vegetables such as carrots, cucumbers, royal capers, orange slices, radishes, sun-dried tomatoes would also be fantastic ingredients. You can also arrange it by colour or just vegetables. Only cheese or only sausage. Have fun trying it out.