

Easy Hors D'oeuvres

- Using Oatcakes -

Pembroke
PÂTISSERIE

SHOPPING LIST

- Pembroke Patisserie Oatcakes
- Goats Cheese
- Honey
- Sliced Cooked Beetroot
- Blue Cheese
- Pears
- Walnut Halves
- Crème Fraîche
- Smoked Salmon
- Chives

ASSEMBLY

Beetroot, Goats Cheese & Honey

Place a slice of beetroot onto an oatcake, then lay a slice of goats cheese on top and drizzle with honey.

Blue Cheese, Pear & Walnut

Delicately slice ripe pear & blue cheese. Place a slice of blue cheese onto an oatcake, then place a slice of pear on top of the cheese. Top it off with the walnut half.

Smoked Salmon & Crème Fraîche

Finely chop some chives. Place a small piece of smoked salmon onto an oatcake, then add a dollop of Crème Fraîche. Sprinkle the chopped chives over the Crème Fraîche.

- Bon Appétit! -




Pembroke Pâtisserie oatcakes are delicate biscuits with a toasty oat flavour, buttery texture and a hint of sweetness. Using the best possible ingredients our oatcakes are fresh and contain no preservatives. They are handmade in small batches and each individual biscuit is carefully rolled and cut. Our oatcakes are really versatile, perfect on a cheeseboard or simply enjoyed on their own. Try these three easy hors d'oeuvres recipes next time you are entertaining.

KIRSTY & MATT SCHMUTSCH

www.pembrokepatisserie.co.nz

Quality Handcrafted Pastries & Desserts

 facebook.com/pembrokepatisserie

 instagram.com/pembrokepatisserie

A Little Taste of Paradise

WANAKA, NZ