

## Easy Hors D'oeuvres

- Using Oatcakes -



## 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 Créme
Fraîche. Sprinkle the chopped chives over the Créme
Fraîche.

- Bon Appétit! -





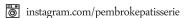
Pembroke Pâtisserie oatcakes are delicate biscuits with a toasty oat flavour, buttery texture and a hint of sweetness. Using the best possible ingredients our oatcakes are fresh and contain no preservatives. They are handmade in small batches and each individual biscuit is carefully rolled and cut. Our 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

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