

## Quick Christmas Entertaining Ideas

Emma E. Pears

Christmas time is always hectic, so here are a few easy and delicious ways to start and end a memorable festive meal.

### Before's

- Lightly fry chorizo slices then drizzle with De Soto Pedro Xeminez sherry vinegar.
- Add dried ground bush tomato to a meatball mix (beef or chicken) and serve with a great relish like:
  - Peter Watson Onion & Cumquat Pickle
  - Spoonfed Foods Hot Jam
  - The Gardens Produce Heritage Tomato Chutney
- Add to unsweetened canapé cups any of the following combinations:
  - Duck rillettes with muscatels and a drop of Maletti balsamic
  - Crumbled Meredith chevré topped with Yarra Valley salmon caviar
  - Tiny slices of rare roast beef with Newman's Horseradish mixed with sour cream and chives
  
- Top a Falwasser cracker with Vivid Tastes black olive or spicy green tapenade and slices of soft boiled quail egg.
- Mix any Charmaine Solomon paste with light sour cream for a great dip for vegetables or meat (the Tandoori Tikka is our favourite).

### After's

- Fill canapé cups with macerated strawberries and top with Alice Langton Chocolate Dipping Sauce and chocolate fairy floss.
- Choc coated ice-cream nougat balls. Crush Flamigni crunchy almond nougat and mix into a good vanilla ice-cream, then re-freeze. Use a melon baller to scoop ice cream and dip balls into melted chocolate. Freeze again. For something extra special, dab on gold or silver leaf flakes.
- Serve small chunks of extra quality parmigiano reggiano drizzed with Maletti Balsamic Vinegar.

