Festive Olive and Cheese Appetizer

Savannah · 28/09/2024



Prep Time

6

Dificult

Medium

Servings

N/A

Description

This easytoassemble cherry tomato olive and cheese appetizer platter is arranged with fragrant rosemary sprigs to resemble a holiday wreath Your guests will love nibbling on this beautiful display Serve with toothpicks

Ingredients

- - 24 sprigs fresh rosemary - 12 ounces marinated mozzarella balls
- drained - ½ cup pitted Castelvetrano olives
- rinsed and dried - ¼ cup pitted Kalamata olives
- rinsed and drained - ¼ cup sugar plum tomatoes

Instructions

1. Arrange rosemary sprigs in a 10-inch-diameter circle to resemble a wreath. Start by placing one sprig at a 45-degree angle with the leafy tip facing outwards. Continue adding sprigs in the same direction until you have formed a full circle. Arrange clusters of mozzarella balls
2. olives
3. and tomatoes over rosemary sprigs.