



## **BAKE-AT-HOME PARMESAN BISCUIT WITH RED CAPSICUM TAPENADE AND MASCARPONE**

**SERVES 6**

Yes, they really can do it all. That is exactly what everyone will be thinking while you put the finishing touches on our new holiday canapé. Our Parmesan and rosemary biscuit mix arrives in a roll, ready to slice, bake and top with lush mascarpone cream and red capsicum tapenade. Little effort, big flavour reward. Bonus prep points: the buttery golden biscuits can be baked ahead and stored in a sealed container until you are ready to top and serve.

**DEFROST TIME: 2 Hours    COOK TIME: 10 Mins**

*The Dinner Ladies*

# BAKE-AT-HOME PARMESAN BISCUIT WITH RED CAPSICUM TAPENADE AND MASCARPONE

## DEFROST TIME:

In the fridge overnight, or minimum 2 hours.

## COOK TIME:

200C fan forced oven for 10 minutes.

## SERVING SUGGESTIONS:

Serve with Champagne and cocktails on guests' arrival. Assemble the biscuits with the toppings as close to serving as possible. Will make about 24 biscuits (Serves 6). Serve any leftover biscuits as part of a cheeseboard.

## OPTIONAL EMBELLISHMENTS:

Basil; baby leaves, shredded, torn or micro herbs. Think Christmas – red, white and green.

## STORAGE ADVICE:

Store cooled plain baked biscuits in an airtight container for up to 5 days. Assembled biscuits should (and will) be eaten on the same day.

[ INSTR002 ]



## 1. DEFROST



- Defrost the biscuit roll and the two sachets in the fridge overnight, or for a minimum of 2 hours.

## 2. SLICE



- Place unwrapped biscuit roll on a clean chopping board and slice into ½ cm rounds.
- Place on a baking tray lined with baking paper.
- Makes about 24 biscuits.

## 3. BAKE



- Bake for 10 minutes in a preheated 200C fan forced oven.

## 4. COOL



- Allow the biscuits to cool completely on a wire rack.
- Biscuits can be baked 2 days before assembling and serving.

## 5. ASSEMBLE & GARNISH



- Snip the corner of the sachet of mascarpone and pipe a small dollop on the cooled biscuit.
- Top the mascarpone with about 1/2 teaspoon of the tapenade.
- Optional: garnish with a baby basil leaf or something green and edible.

## 6. SERVE



- Serve the assembled biscuits on a serving platter with Champagne or cocktails.