



Carpaccio Christmas Wreath



Ingredients

- 80 gram carpaccio
- 100 gram Pure Perfection by Riet Willig Koekaas
- 150 gram arugula
- 4 yellow cherry tomatoes
- 0.5 large tomato
- 2 tablespoon of mixed seeds
- Olive oil
- Salt and pepper
- Possibly: edible flowers

How to make your own carpaccio?

Bring a touch of festivity to your appetiser at Christmas dinner with this carpaccio Christmas wreath. The thinly sliced carpaccio is beautifully combined with tangy arugula, juicy tomatoes and a crunchy topping of seeds. This simple yet flavourful wreath is not only pleasing to the eye, but also deliciously light and fresh as a start to an evening of delicacies. A festive appetiser for two, perfect for enjoying together!

Preparation

- 1: Quarter the cherry tomatoes and dice the large tomato. Also cut the cheese into fine cubes.
- 2: Put the rocket in a bowl and season with olive oil, salt and pepper.
- 3: Time to finish the carpaccio Christmas wreath! Place the arugula in a circle on a pretty plate. Then divide the carpaccio over the wreath. Decorate with the tomatoes and seeds. Finish off with edible flowers if desired.

Which cheese goes well with carpaccio?

For this dish, we recommend **Riet Willig's** delicious **Pure Perfection cow's cheese**. This cheese has a creamy, mild flavour that goes perfectly with the delicate carpaccio. For a more intense flavour, you can also opt for **cubes of old cheese**, which add a nice heartiness to the dish. Or go for a surprising twist with **truffle cheese**, which adds a refined luxury to your carpaccio thanks to its earthy notes.

However you serve it, this carpaccio wreath is sure to delight your guests. Enjoy it and happy holidays!

This recipe was created by [@Angie.Loves.Keto](#).