

Dive into the deli

Amazing Grazing

The Platter of all Platters. *Amazing Grazing* is the perfect platter for entertaining guests. Filled with the perfect flavour combination of Red Rock Deli products, fresh produce, cheese and deli items, you'll be the host with the most.

SHOPPING LIST

FRESH PRODUCE

razing

	<u> </u>	
0	Coles Thyme Punnet	
0	Coles Rosemary Punne	t 🇯
0	Coles Tiny Tomatoes	
0	Coles Dutch Carrots	40
0	Coles Baby Cucumbers	E
0	Driscoll's Fresh Strawberries	
0	Coles Raspberries	
0	Coles Blueberries	
0	Coles Green Kiwifruit	6
0	Coles Medjool Dates	
0	Coles Red Seedless Grapes	
0	Coles Sugar Snap Peas	Circle of the second se
	MEAT	
0	Coles Hungarian Salami	HUNGARIAN

Coles Bresaola

DELI	
Coles Deli Express Sliced Prosciutto	
Coles Deli Baby Bell Peppers with Cream Cheese	S
DAIRY	
Red Rock Deli - Roasted Red Capsicum, Pecorino, Cashews and Basil Dip	
Coles Dairy Cheese Camembert	
Coles Spanish Manchego	
Coles Wensleydale & Cranberries Waxed Cheese	
BISCUITS	
Red Rock Deli - Deli Style Crackers Sweet Chilli & Sour Cream	
Red Rock Deli - Gourmet Crackers Murray River Pink Salt & Black Pepper	No. No.
SNACKS	
Red Rock Deli - Chef Series Braised Beef Brisket With Caramelised Onion	
C Red Rock Deli - Sweet Honey & Sea Salt Roasted Peanuts	
CONFECTIONERY	

DELL

Coles Chocolate Coated Almonds

Lindt Excellence OrangeDark Chocolate Block

HOW TO MAKE

- **1** Grab a long platter (however any shape will work)
- 2 Put dip into a bowl and place in a corner
- 3 Scatter Gourmet Crackers around bowl
- 4 Place roasted peanuts into a small bowl next to dip
- 5 Put potato chips in a large bowl next to peanuts
- 6 Next to potato chips, place peppers in a small bowl
- 7 At the end of the platter in a large bowl, place Deli Style Crackers
- 8 Add blueberries into a bowl near the peppers
- 9 In a smaller bowl, add more Deli Style Crackers
- **10** Use remaining pack to fill spaces
- 11 Next to the dip, add sugar snap peas and whole carrots
- 12 Add a bowl of tomatoes next to chips
- 13 In the corner, arrange the deli meats
- 14 Add camembert next to the meats with a sprig of thyme
- 15 On the other side of the cheese, place cucumber slices
- 16 Fill remaining space with Manchego, add rosemary on top
- 17 Place Wensleydale next to the Manchego
- 18 Add toothpicks
- 19 Place grapes in one corner
- 20 Add some dates next to blueberries
- 21 In final corner, add strawberries and raspberries
- 22 Add kiwifruit in halves
- 23 Arrange chocolates to fill the final corner