



PRIMULA[®] Cheese

HAVE YOURSELF A YUMMY LITTLE CHRISTMAS

Tis the season to be jolly and while the kids have been busy writing their lists to Santa, us mums have been trying to perfect this year's Christmas party menu.

We'll look no further...Primula has developed a host of festive fancies that are sure to make you the hit of the party circuit this festive season. From light bite stuffed cherry tomatoes to indulgent cheese and cranberry pastries, Primula has something for everyone – and with preparation times as low as five minutes, it'll leave you plenty of time to find the perfect frock to wow your guests!



RED & YELLOW PEPPER BATONS

Prep: 5 minutes

Makes: 12

Ingredients:

- 1 large red pepper
- 1 large yellow pepper
- 1 x 150g tube of Primula Chive and Chive
- 1 x 150g tube of Primula Original/Light
- Cracked black pepper and cress to garnish

Method:

1. Wash and dry the peppers
2. Trim off the tops and bottoms
3. Cut into quarters lengthways
4. Carefully remove seeds and pith
5. Square up the ends if necessary
6. Squirt generous swirls of Primula along the centre of the pepper batons
7. Arrange on a serving plate and sprinkle with a little cress and cracked black





SMOKED SALMON WHEELS

Prep: 5-10 minutes

Makes: 12

Ingredients:

- 200g Smoked Salmon slices
- 1 x 150g tube of Primula Cheese and Prawn
- 1 small pack of fresh dill

Method:

1. On a chopping board lay out the smoked salmon slices
2. Pipe the cheese back and forth over the surface of the fish
3. Starting from the top edge, carefully roll the smoked salmon and cheese up to make a long sausage
4. Place into a freezer-proof container and pop into the freezer for 20 minutes to firm up
5. With a very sharp knife gently cut - using a sawing action - down the roll at 2cm intervals (wiping the knife on paper towel between slices)
6. Arrange the wheels on a serving plate and sprinkle with chopped dill



HAM WHEELS

Prep: 5-10 minutes

Makes: 12

Ingredients:

- 200g sandwich ham slices
- 1 x 150g tube of Primula Original Cheese
- 1 small pack of fresh Chives

Method:

1. On a chopping board lay out the slices of ham
2. Pipe the cheese back and forth over the surface of the ham
3. Starting from the top edge, carefully roll the ham and cheese up to make a long sausage
4. Place into a freezer-proof container and pop into the freezer for 20 minutes to firm up
5. With a very sharp knife gently cut - using a sawing action - down the roll at 2cm intervals (wiping the knife on paper towel between slices)
6. Arrange the wheels on a serving plate and decorate with a sprinkle of chopped chives





MINI JACKETS

Prep: 10 minutes

Cook: 35 mins

Makes: 24

Ingredients:

- 12 small salad-sized potatoes
- 1 x tube Primula Original/Light Cheese
- Fresh chives to decorate

Method:

1. Pre-heat oven to 200°C/400°F/Gas mark 6
2. Wash the potatoes then prick them with a fork
3. Arrange on a baking tray and bake in the oven for approximately 35 minutes or until soft inside
4. Allow the potatoes to cool for 5-10 minutes
5. Roughly chop the fresh chives
6. With a sharp knife cut each potato in half lengthways and arrange in a serving dish
7. Swirl a portion of Primula cheese on the top of each
8. Sprinkle a pinch of chopped chives onto each and serve

CHERRY TOMATOES

Prep: 5-10 minutes

Makes: 36

Ingredients:

- 1 punnet of cherry tomatoes
- 1 x 150g tube of Primula Light / Original Cheese
- Cracked black pepper to decorate

Method:

1. Wash and dry the tomatoes
2. Cut off the very top part of each and carefully scoop out the seeds
3. Squeeze a dollop of Primula Light or Original into each tomato shell
4. Arrange them on a plate and sprinkle on some cracked black pepper





KING PRAWN CANAPÉS

Prep: 5-10 minutes

Makes: Approximately 12

Ingredients:

- 1 X 150g pack of cooked king prawns
- 1 x 150g tube of Primula Light / Original Cheese
- 1 pack of blinis or round crackers
- 1 pack of rocket leaves
- Paprika to decorate

Method:

1. Drain the king prawns
2. Arrange 2 or 3 leaves of rocket on each blini or alternative
3. Squeeze on a generous swirl of Primula Light or Original Cheese
4. Place a king prawn onto the side of the cheese swirl
5. Sprinkle on a pinch of paprika before arranging on a serving plate



PARMA HAM BOATS

Prep: 5-10 minutes

Makes: 12

Ingredients:

- 12 Gem lettuce leaves (from 2 large heads)
- 12 slices parma ham
- 1 x 150g tube Primula Original/Light Cheese
- Paprika to decorate

Method:

1. Wash and trim the largest leaves of the lettuce
2. Set them out in two rows of 6 on a serving dish
3. Gather the parma ham into a fan shape and arrange neatly on each leaf
4. Pipe a big swirl of Primula Original/Light Cheese at the base of the ham
5. Sprinkle a pinch of paprika over the cheese





MINI CHEESE & CRANBERRY PUFFS

Prep: 10 minutes

Cook: 10-12 minutes

Makes: 20

Ingredients:

- ½ x 375g pre-rolled puff pastry
- 1 x 150g tube Primula Original/Light Cheese Spread
- 1 small jar of cranberry sauce

Method:

1. Preheat the oven to 220°C/425°F/Gas mark 7
2. Place the pastry onto a large chopping board and using a sharp knife divide the sheet into rectangular strips roughly 5cm x 3cm
3. Arrange these on a greased baking tray leaving a 3cm gap between each to allow for expansion
4. In the middle of each rectangle put ½ teaspoon of the cranberry sauce and squeeze a 2cm line of Primula on top
5. Bake towards the top of the oven for 10-12 minutes or until the tart is puffed and the cheese melted
6. Serve hot or cold



MINI CHEESE & CHORIZO PUFFS

Prep: 10 minutes

Cook: 10-12 minutes

Makes: 20

Ingredients:

- ½ x 375g pre-rolled puff pastry
- 1 x 150g tube Primula Original/Light Cheese
- 100g chorizo sausage finely chopped

Method:

1. Preheat the oven to 220°C/425°F/Gas mark 7
2. Place the pastry onto a large chopping board and using a sharp knife divide the sheet into rectangular strips roughly 5cm x 3cm
3. Arrange these on a greased baking tray leaving a 3cm gap between each to allow for expansion
4. In the middle of each rectangle put a thin line of the chopped sausage and squeeze a 2cm line of Primula on top
5. Bake towards the top of the oven for 10-12 minutes or until the tart is puffed and the cheese melted
6. Serve hot or cold





MINI CHEESE & CARMELISED ONION PUFFS

Prep: 10 minutes

Cook: 10-12 minutes

Makes: 20

Ingredients:

- ½ x 375g pre-rolled puff pastry
- 1 x 150g tube Primula Original/Light Cheese
- 1 small jar of caramelised onion chutney

Method:

1. Preheat the oven to 220°C/425°F/Gas mark 7
2. Place the pastry onto a large chopping board and using a sharp knife divide the sheet into rectangular strips roughly 5cm x 3cm
3. Arrange these on a greased baking tray leaving a 3cm gap between each to allow for expansion
4. In the middle of each rectangle put ½ teaspoon of the caramelised onion chutney and squeeze a 2cm line of Primula on top
5. Bake towards the top of the oven for 10-12 minutes or until the tart is puffed and the cheese melted
6. Serve hot or cold



MINI CHEESE & MEDITERRANEAN VEGETABLE PUFFS

Prep: 10 minutes

Cook: 10-12 minutes

Makes: 20

Ingredients:

- ½ x 375g pre-rolled puff pastry
- 1 x 150g tube Primula Original /Light Cheese
- ½ red pepper de-seeded and finely chopped
- ½ yellow pepper de-seeded and finely chopped
- ½ red onion peeled and finely chopped
- ½ courgette finely chopped

Method:

1. Preheat the oven to 220°C/425°F/Gas mark 7
2. Place the pastry onto a large chopping board and using a sharp knife divide the sheet into rectangular strips roughly 5cm x 3cm
3. Arrange these on a greased baking tray leaving a 3cm gap between each to allow for expansion
4. Mix the chopped vegetables together
5. In the middle of each rectangle spoon on ½ to 1 teaspoons of the vegetable mix and squeeze a 2cm line of Primula on top
6. Bake towards the top of the oven for 10-12 minutes or until the tart is puffed and the cheese oozing
7. Serve hot or cold





RED & YELLOW PEPPADEWS STUFFED WITH PRIMULA

Prep: 5 minutes

Makes: Approximately 30

Ingredients:

- 1 jar of red peppadew peppers
- 1 jar of yellow peppadew peppers
- 1 x 150g tube Primula Cheese and Chive
- 1 x 150g tube Primula Original/Light Cheese
- Dill to decorate

Method:

1. Drain the peppers and dry the outsides by dabbing with kitchen paper
2. Fill the red peppers using Primula Cheese and Chive and the yellow with Primula Original or Light Cheese
3. Place the stuffed pepper in a serving dish and decorate each with a small sprig of dill