



Sandwiches as a spicy, edible Christmas wreath

amount	ingredients
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| 100 gr | Gorgonzola spread selfmade |
| 1 piece | Lollo green salad/leaf lettuce |
| 1 piece | red paprika |
| 1 piece | yellow paprika |
| 1 piece | fresh nut bagette or. sandwich |
| a few | small cherry tomatoes |

preparation:

1

Wash lettuce leaves, pat dry and set aside.
Cherry Tomatoes and peppers also wash, dry and set aside.
Prepare the gorgonzola spread. Cut the fresh baguette into equal slices.
Make a circle out of it - so you know how much you need for your circle.
Spread the slices with the spread to taste. Now come the matching shredded salad leaves as a topping on the rolls.

For the middle of the Christmas wreath you cut the wreath stitch as in my picture of red pepper.

Halve the cherry tomatoes in half and place them on the rolls with the salad.

Cut the yellow pepper into small cubes and sprinkle the bread with it.

In the middle of the plate comes a fragrant candle and finished is our eye and culinary delight.

You can of course prepare your edible Christmas wreath according to your preferences.

If you have tried this idea I will be happy about your pictures or a comment.

*If you liked my recipe and pictures, I would appreciate your feedback and comments.
Have fun while copying.*



Lucina's tips:



You can vary the size of the Christmas wreath according to the number of guests.

If the table is big enough, you can make several different edible Christmas wreaths and place them on the table.



I wish good luck and

buon appetit!!

your Lucina Cucina