



5 BRAND
NEW
RECIPES!



EASY HOLIDAY ENTERTAINING

15 RECIPES INSIDE



TABLE OF CONTENTS



PLANT-BASED ENTERTAINING PAGE 3

PLANT-BASED ENTERTAINING

Mushroom Crostini	4
Focaccia Dipper	5
Beetroot Hummus Crostini	6
Crudité Platter	7
COBS Bread Teatimes	8

CLASSIC ENTERTAINING

Prosciutto, Ricotta & Fig Crostini	10
Cream Cheese & Smoked Salmon Crostini	11
Coconut Shrimp	12
Brie, Pear & Rosemary Crostini	13
Eggnog Scone Bites	14



CLASSIC ENTERTAINING PAGE 9

FAMILY ENTERTAINING

Meatball Sliders	16
Brie & Cranberry Bites	17
Pizza Crostini	18
Asparagus & Ricotta on Sourdough	19
Dessert Board	20



FAMILY ENTERTAINING PAGE 15





5 PLANT BASED ENTERTAINING IDEAS

It's always good to have a few plant-based appetizers for your guests, and these recipes are sure to wow any crowd!



MUSHROOM CROSTINI

PREP TIME: 5 MINS COOK TIME: 15 MINS SERVINGS: 12 - 15 CROSTINI

INGREDIENTS

- 1 COBS Bread French Baguette
- 8 tbsp Olive Oil
½ for baguette,
½ for mushrooms
- 1 ½ cups Button Mushrooms
- 1 ½ cups Shiitake Mushrooms
- 2 Garlic Cloves,
finely diced
- 6 tbsp White Wine
- 1 cup Flat Leaf Parsley,
roughly chopped
- ½ tsp Salt, *for mushrooms*
- ½ tsp Salt & Pepper,
for baguette
- 4-6 Lemon wedges

DIRECTIONS

1. Preheat oven to 425°F.
2. On a parchment-lined baking sheet, place the baguette slices and lightly drizzle with olive oil, or brush it on with a pastry brush. Season each slice with a pinch of salt and pepper.
3. Bake in the oven for 3-4 minutes or until golden brown.
4. While the baguette slices are baking, slice & halve your mushrooms. Keep the smaller ones whole.
5. Heat a frying pan on medium-high heat and add 4 tbsp of olive oil.
6. Once the pan is hot, add the mushrooms and cook for about 5 minutes, tossing every minute.
7. Add garlic and cook for another 3 minutes.
8. Deglaze the pan with your white wine, and cook for another 3 minutes, or until the wine has evaporated. Continue to toss the mushrooms every minute.
9. Season with salt (to taste) and remove pan from heat. Add in the chopped parsley & squeeze with lemon juice (to taste).
10. Add 1-2 tbsp of fried mushrooms on top of each baguette slice.



PRO TIP
Ask the bakery to slice your French Baguette for perfectly even crostini!





FOCACCIA PLATTER

PREP TIME: 5 MINS COOK TIME: 45 MINS SERVINGS: 12



PLATTER INGREDIENTS

- 1 COBS Bread Italian Herb Focaccia, sliced into 12 pieces
- 1/3 cup Pesto, for dipping
- 1 cup Tomato Dipping Sauce
- Olive Oil & Balsamic Vinegar, for dipping

DIPPING SAUCE INGREDIENTS

- 1 cup Extra Virgin Olive Oil
- 1 500ml jar San Marzano Strained Tomatoes
- 1 tsp Chili Paste (optional)
- 1 bunch Basil, finely chopped
- 1/2 cup Parsley, finely chopped
- 2 Garlic Cloves, finely chopped
- Salt & Pepper to taste

DIRECTIONS

1. In a pot, heat olive oil on medium-high.
2. While the oil heats, finely chop the onion, garlic, basil and parsley.
3. Add chili paste (optional) to the pot.
4. Add white onion and garlic and sauté until soft; approximately 5-10 minutes.
5. Add strained tomatoes, basil, parsley, salt, and pepper to the pot. Bring to a boil, then reduce heat to low.
6. Let the sauce simmer for 30-45 minutes, until it has reduced. Remove from heat and let cool to room temperature before serving.
7. Add your chosen dips and foccacia to a serving platter. Pesto and olive oil & balsamic vinegar are great additions

PRO TIP

PLACE THE FOCACCIA IN THE OVEN ON BROIL FOR 2 MINS FOR A LITTLE EXTRA TEXTURE (AND FILL YOUR HOME WITH THAT FRESH OUT OF THE OVEN SMELL!)

BEETROOT HUMMUS CROSTINI

PREP TIME: 5 MINS COOK TIME: 20 MINS SERVINGS: 12 - 15 CROSTINI

INGREDIENTS

- 1 COBS Bread French Baguette, *sliced*
- 400g can of Chickpeas
- 3 Beetroots
- 4 Garlic Cloves, *crushed*
- 1 Lemon, *juiced*
- 1/3 cup Olive Oil, *plus 2 tbsp for crostini*
- 1 tsp Ground Cumin
- 4 tbsp Tahini
- Pinch of Salt & Pepper
- 1/4 cup of Pickled Beetroot, *diced*



DIRECTIONS

1. Pre-heat oven to 425°F. Bring a large pot of water to boil.
2. Peel beetroots. Once peeled, add to the boiling water, cover and boil for 20 minutes, or until tender.
3. While the beetroots are boiling, prepare your crostini. On a parchment lined baking pan, place the baguette slices and lightly drizzle with olive oil, or brush on with a pastry brush. Season each slice with a pinch of salt and pepper.
4. Bake in the oven for 3-4 minutes or until slightly brown in color.
5. Drain and rinse the chickpeas. Place all hummus ingredients in the blender (all except the pickled beetroots), processing until smooth. If it's too thick, add a little water until the consistency is just right.
6. Dice your pickled beetroots to top the crostini with.
7. Spread 1 tbsp of beetroot hummus on top of each crostini, then top with a small spoonful of pickled beetroot & micro-herbs.





CRUDITÉ PLATTER

PREP TIME: 10 MINS COOK TIME: 5 MINS SERVINGS: 8

INGREDIENTS

- 1 COBS Bread French Baguette, *sliced*
- 1 bunch of Carrots
- 1 cup of Cherry Tomatoes
- ½ Cucumber, *sliced*
- ½ Yellow Capsicum, *sliced*
- ½ cup Sugar Snap Peas
- ⅓ cup Cranberries
- Guacamole
- Hummus
- Beetroot Hummus



THESE ARE WHAT WE USED ON OUR BOARD.
YOU CAN TAILOR THIS PLATTER TO YOUR OWN DESIRES!

DIRECTIONS

1. Prepare your chosen vegetables. We recommend making each element bite-sized to make it easy for your guests.
2. Add your dips to small serving bowls & arrange these on your platter first.
3. Next, add your French Baguette slices. Then start layering in your vegetables. Start with largest to smallest.
4. Fill in extra gaps with nuts, cranberries, or even some herbs!

PRO TIP
FILL YOUR PLATTER WITH
A VARIETY OF COLOURS.
YOUR GUESTS WON'T
BE ABLE TO RESIST



COBS BREAD TREATIMES

Our Teatimes are vegan-friendly and are the perfect dessert for sharing, designed to be pulled apart! Leave them whole or slice them up before hand.



RASPBERRY & CUSTARD

Succulent raspberries fill this teatime along with a delicious vegan custard. Wrapped in our soft, white dough and drizzled with a chocolate icing, it is almost impossible to resist.



WILD BLUEBERRY & CUSTARD

Loaded with wild blueberries, this teatime will have you wanting more! And more, and more. We've kept this one simple as the ingredients speak for themselves – from the pillowy white dough, to the creamy custard filling. A dusting of icing sugar is all that is needed to finish this off.



5 CLASSIC ENTERTAINING IDEAS

There's a reason these appetizers can be found at every dinner party & event. That's because they're guaranteed crowd pleasers!



PROSCUITTO, RICOTTA & FIG CROSTINI

PREP TIME: 10 MINS COOK TIME: 10 MINS SERVINGS: 12 - 15 CROSTINI

INGREDIENTS

- 1 COBS Bread French Baguette, *sliced*
- 8 tbsp Cooking Oil
- 8 tbsp Ricotta Cheese
- 8 slices Prosciutto, *sliced in half, length-wise*
- 8 Figs, *sliced in quarters, length-wise*
- Salt & Pepper
- Pea Shoots (optional)

DIRECTIONS

1. Preheat oven to 425°F.
2. In a mixing bowl, drizzle baguette slices with cooking oil and season with a pinch of salt and pepper.
3. On a parchment-lined baking sheet, arrange your baguette slices. Making sure they don't overlap to ensure even cooking.
4. Bake for 4-6 minutes or until slightly crispy. Remove from oven and let cool completely.
5. Top each crostini with ½ tsp ricotta cheese, spread evenly.
6. Add ½ a slice of prosciutto and 2-3 pieces of fig wedges.
7. Garnish with coarse ground pepper and pea shoots



PRO TIP

If you're feeling extra fancy, swap out the ricotta for some Burrata cheese!





PRO TIP

Mix & match the crostini varieties to create a mixed crostini platter.



CREAM CHEESE & SMOKED SALMON CROSTINI

PREP TIME: 10 MINS COOK TIME: 6 MINS SERVINGS: 12

INGREDIENTS

- 1 COBS Bread French Baguette, *sliced*
- 8 tbsp Cooking Oil
- 8 tbsp Cream Cheese
- 50g Smoked Salmon
- 1 Cucumber, *halved and sliced*
- Chives to garnish
- Lemon Zest from 1 lemon
- Salt & Pepper



DIRECTIONS

1. Preheat oven for 425°F.
2. In a mixing bowl drizzle baguette slices with cooking oil and season with a pinch of salt and pepper.
3. On a parchment-lined baking sheet, arrange your baguette slices. Making sure they don't overlap to ensure even cooking.
4. Bake for 4-6 minutes or until golden brown. Remove from oven and let cool completely.
5. Top each crostini with ½ tsp cream cheese, spread evenly.
6. Add 2-3 slices of cucumber and some smoked salmon to each crostini.
7. Garnish with coarse ground pepper, finely sliced chives and lemon zest.





COCONUT SHRIMP & ROASTED TOMATO HUMMUS



PREP TIME: 10 MINS COOK TIME: 6 MINS SERVINGS: 12-15

ROASTED TOMATO HUMMUS INGREDIENTS

- ½ lb Cherry Tomatoes, *washed and patted dry*
- 4 tbsp Olive Oil
- ½ tsp Salt & Pepper
- ½ tsp Granulated Sugar
- 1 cup Hummus

ROASTED TOMATOES DIRECTIONS

1. Preheat oven to 425°F.
2. Cut the tomatoes in half.
3. On a parchment lined baking sheet, arrange the cherry tomato halves with the cut side facing up. Drizzle the tomato halves with olive oil. Toss with salt, pepper and sugar.
4. Roast for 15 minutes or until tomatoes are caramelized.
5. Remove from oven and let them cool down completely.
6. In a serving bowl, add your hummus and with the roasted tomatoes.

COCONUT SHRIMP INGREDIENTS

- 2 Country Grain Loaf Slices, *toasted*
- 12 large Shrimp, *raw*
- Pinch of Salt & Pepper
- 2 Eggs, *beaten*
- ½ cup Unsweetened Desiccated Coconut
- ¼ cup Fresh Breadcrumbs
- 4 tbsp Vegetable oil

COCONUT SHRIMP DIRECTIONS

1. On a parchment-lined baking sheet, place 2 slices of Country Grain Loaf and bake for 10 minutes, or until the slices are completely dried out.
2. In a food processor or blender, pulse your toasted slices until you have breadcrumbs.
3. Peel your shrimp and season with salt and pepper.
4. Add eggs to a shallow bowl and beat until they are combined.
5. In a second shallow bowl, combine the coconut and breadcrumbs.
6. Dip each shrimp in the eggs, letting any excess drip off. Then coat it in coconut mixture.
7. In a large, non-stick skillet, heat oil over medium heat. Once the oil is hot, cook shrimp, turning once, until breadcrumbs are golden and shrimp are pink inside, about 2 minutes per side.



PRO TIP

Crostini may be prepared ahead of time to reduce prep work!

BRIE, PEAR & ROSEMARY CROSTINI

PREP TIME: 5 MINS COOK TIME: 6 MINS SERVINGS: 6-15

INGREDIENTS

- 1 COBS Bread French Baguette,
- sliced 8 tbsp Cooking Oil
- 160g Brie
- 2 Pears, *cored & sliced*
- 8 sprigs of Rosemary
- Salt & Pepper

DIRECTIONS

1. Preheat oven to 425°F.
2. In a mixing bowl, drizzle baguette slices with cooking oil and season with a pinch of salt and pepper.
3. On a parchment-lined baking sheet, arrange your baguette slices. Making sure they don't overlap to ensure even cooking.
4. Bake for 4-6 minutes or until slightly crispy. Remove from oven and let cool completely.
5. While the crostini are baking, slice your Brie cheese and pears.
6. Top each crostini with a few slices of Brie.
7. Add your pear slices.
8. Finish each crostini with a sprig of fresh rosemary.

EGGNOG SCONE BITES

PREP TIME: 5MINS COOK TIME: 45 MINS SERVINGS: 12

INGREDIENTS

- 4 COBS Bread Eggnog Scone, *un-iced*
- 25g White Chocolate Chips
- 60g Eggnog
- Pinch of Ground Cinnamon
- 1 cup of Icing Sugar

DIRECTIONS

1. Measure eggnog and white chocolate chips using a kitchen scale. Using a microwave safe bowl, heat in bursts of 20 seconds until the white chocolate has melted.
2. Using a whisk, thoroughly mix until fully combined.
3. Place the eggnog ganache in the fridge to cool (minimum 1 hour).
4. After one hour, take the ganache out of the fridge and preheat your oven to 425°F.
5. Using an electric mixer, combine the icing sugar and ganache and whip until you reach a piping consistency.
6. Start preparing your Eggnog Scone bites. Using a cookie cutter, cut the scones into circles. Then slice these in half or thirds, depending on how thick you want the scone pieces.
7. Place Eggnog bites on a parchment lined baking tray and bake for 3-4 minutes or until slightly crisp on the outside. Let the scones cool completely before icing.
8. To assemble, place the eggnog icing on the bottom scone piece, then top with scone and more icing. To garnish, dust your bites with cinnamon and shave some extra white chocolate on top.

PRO TIP

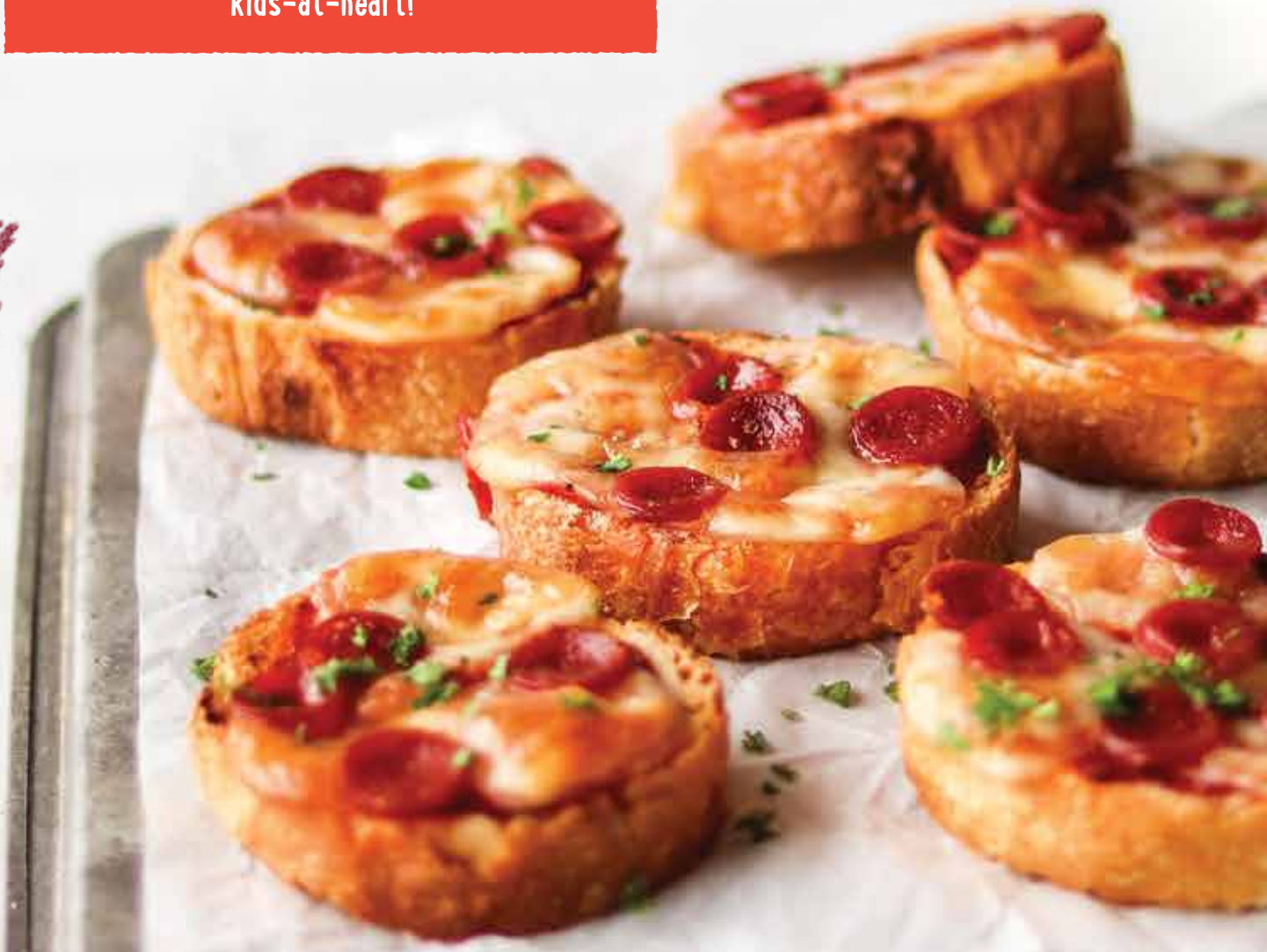
Save the leftover scone pieces to make bread pudding!



5 FAMILY FRIENDLY ENTERTAINING IDEAS



Drop-worthy recipes for kids and kids-at-heart!





MEATBALL SLIDERS

PREP TIME: 15 MINS COOK TIME: 40 MINS SERVINGS: 12

LEMON GARLIC BREADCRUMB INGREDIENTS

- 1/4 of day-old Italian Herb Focaccia
- Salt & Pepper to taste
- 3 tsp Garlic Powder
- Zest of 1/2 a Lemon

BREADCRUMB DIRECTIONS

1. Heat oven to 375°F.
2. Dry out the focaccia by placing in the preheated oven for 15 minutes.
3. Let the focaccia cool, then blend it in a food processor until it has turned into breadcrumbs.
4. Combine salt, pepper, garlic powder and lemon zest.

PRO TIP

Make the meatballs & breadcrumbs ahead of time!

MEATBALL INGREDIENTS

- 1/4 lb Ground Beef
- 1/4 lb Ground Pork
- 1/4 cup Parsley, *finely chopped*
- 1/4 cup Basil, *finely chopped*
- 1/4 cup Parmesan Cheese, *grated*
- 2 Garlic Cloves
- 1 Egg
- 2/3 cup Lemon Garlic Breadcrumbs
- 1 tsp cayenne pepper (optional)
- Salt & Pepper, *to taste*
- COBS Bread Rosemary & Sea Salt Focaccia
- 12 Mozzarella slices

MEATBALL DIRECTIONS

1. Heat oven to 375°F.
2. In a large bowl, whisk the egg and add all of the ingredients except the mozzarella.
3. Using your hands, combine all the ingredients. Form the mixture into 12 meatballs.
4. Place the meatballs on a prepared baking sheet. Bake for 20 minutes until meat is fully cooked.
5. Take out the meatballs and set aside.
6. Cut the Rosemary & Sea Salt Focaccia into 12 squares, large enough to hold a meatball. Then halve those squares to form the bun.
7. Assemble the sliders. Place a meatball and slice of mozzarella in between the focaccia halves. Place on a baking sheet.
8. Broil the sliders for 4-6 minutes or until the cheese has melted.
9. Arrange sliders on a plate or board and sprinkle them with parsley.

BRIE & CRANBERRY BITES

PREP TIME: 5 MINS COOK TIME: 15 MINS SERVINGS: 24 BITES

INGREDIENTS

- 6 slices of COBS Bread Higher Fibre Loaf
- 100g Brie Cheese
- ¼ cup Dried Cranberries
- ¼ cup Pistachios, *shelled*
- 4 tbsp Vanilla Yogurt
- ½ tsp Nutmeg



DIRECTIONS

1. Preheat oven to 450°F.
2. Using a bread knife, cut the crusts off the Higher Fibre Loaf slices. Cut each slice into quarters.
3. Grease your mini muffin tins with some cooking oil or spray. Place each quarter of bread into a muffin hole and press down to create a well.
4. Dice the brie and crush the pistachios. Add to a medium-sized bowl along with the cranberries, yogurt, and nutmeg. Stir until the yogurt is evenly distributed.
5. Add filling on top of the bread, approximately 1 tbsp of mixture.
6. Bake for 12 minutes, or until the cheese has melted.





PIZZA CROSTINI

PREP TIME: 5 MINS COOK TIME: 45 MINS SERVINGS: 12

INGREDIENTS

- 1 COBS Bread French Baguette, *sliced*
- Mini Pepperoni slices
- ½ cup Shredded Mozzarella (or Bocconcini Pearls)
- 6 tbsp Pizza Sauce
- Parsley, *finely minced*

DIRECTIONS

1. Preheat oven for 425°F.
2. On a parchment-lined baking sheet, arrange your sliced baguette pieces, making sure they have enough space in between to ensure even cooking.
3. Top each baguette piece with pizza sauce.
4. Add cheese and pepperoni slices, evenly distributed on top.
5. If you are dressing some up for the adults, add your additional toppings here too.
6. Bake for 7-10 minutes, or until the cheese has fully melted and starts to brown.
7. Top each crostini with some fresh parsley.

PRO TIP

Sub-in some grown-up toppings like prosciutto and basil to elevate the flavour profile.



ASPARAGUS & RICOTTA ON SOURDOUGH

PREP TIME: 5 MINS COOK TIME: 10 MINS SERVINGS: 12-15 CROSTINI

INGREDIENTS

- 8 slices of COBS Bread Sourdough Vienna
- 1 ¼ cups Ricotta Cheese
- 400g (1 bunch) Asparagus, 2" trimmed on the bottom
- 2 tbsp Chives, *minced*
- 1 tbsp Honey
- 2 tbsp Olive Oil

DIRECTIONS

1. In a medium pot, boil 2-3 litres of water.
2. Once the water has come to a rolling boil, blanch the asparagus for 2 minutes. Drain the water and pat asparagus dry with a paper towel, set aside.
3. In a non-stick frying pan, add olive oil and turn on element to medium-high heat.
4. Once frying pan is hot, add asparagus and cook for 2 minutes, stirring halfway. Season with salt and pepper, then take out of the pan and set aside.
5. Toast sourdough slices in a toaster or in the oven.
6. In a bowl, mix the ricotta, honey, and salt & pepper.
7. Using a spoon, spread the ricotta mix onto the toasted slices (about 1 ½ tbsp on each slice).
8. Top each toast with 4-5 asparagus, and garnish with minced chives.

PRO TIP

Cream cheese is a great kid-friendly sub, and tastes great with asparagus.





DESSERT BOARD

ASSEMBLY TIME: 10 MINS SERVINGS: 10

INGREDIENTS

- 4 COBS Bread Eggnog Scones
- 4 COBS Bread Gingerbread Scones
- 6 COBS Bread Mini Cinnamon Buns
- Sprinkles
- Chocolate

DIRECTIONS

1. Sprinkle some red & green sprinkles on top of the Mini Cinnamon Buns and/or the Eggnog Scones.
2. Cut the scones and Mini Cinnamon Buns into bite-sized pieces. You can leave some whole to create a visually appealing platter with the different sizes.
3. Arrange the desserts on a platter or wooden board, and fill any gaps with chocolate and/or sweets.

PRO TIP

Get your kids to help make this one by tasking them with adding some festive sprinkles!



CELEBRATE FRESH



COBSBREAD.COM