

OVERALL time: 20 mins

EASTER BRUNCH PLATTER

Having folks around for Easter brunch? Then spoil them with a loaded brunch platter. No work, no fuss, just loads of deliciousness thanks to Cape Herb & Spice and a few clever hacks that elevate store-bought ingredients to wow-you-made-this?

Metric

Number of servings : 4

ingredients

For the herbed cream cheese

- Zest of one lemon, finely grated as finely as possible (a microplane works really well)
- 1 ml **Cape Herb and Spice Smoked Paprika**
- 60 ml Tinned chickpeas
- **Cape Herb and Spice Veggie Sprinkle Shaker**
- 1 Cucumber, cut into ribbons using a veggie peeler
- 1 Packet of radish
- 230 g Tub of cream cheese

For the spicy chipotle hummus

- 5 ml **Cape Herb and Spice Greek Lemon & Herb**
- 250 g Tub of hummus
- Drizzle of olive oil
- 250 g Punnet of small heirloom tomatoes
- 200 g Smoked trout or salmon
- Lemon wedges
- 5 ml **Cape Herb and Spice Chipotle chilli**

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 20 mins | COOKING TIME: 0 mins

To make the herbed cream cheese, mix all the cream cheese ingredients together. To make the spicy hummus, mix the hummus with our **Cape Herb & Spice Chipotle Chilli** and **Cape Herb &**

Spice Smoked Paprika. Spoon it into a pretty dish, top with chickpeas and drizzle over a teeny splash of olive oil. Cut the tomatoes and sprinkle generously with our **Cape Herb & Spice Sprinkle Veggie Seasoning.** Load everything onto a large board or platter and you're done. Serve with a good sourdough bread, dark rye or any other bread of your choice.

Recipe concept & photography by Lizet Hartley. Get more of her recipes on her blog at <http://www.melkkos-merlot.co.za>

<https://capeherb.co.za>

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