

SMOKED GOUDA, CHERRY TOMATOES AND AUSBARREL

A simple, tasty starter that looks amazing is what everyone wants to provide to their guests.

And here's one for you!

Simply visit your local greengrocer and buy some delicious cherry tomatoes, and also some smoked gouda cheese. Halve the cherry tomatoes and dice the cheese to around the same size. Skewer the tomato and cheese together, place on a plate and drizzle some of your favourite AUSBARREL over the top.

We love this with AUSBARREL Apple, Orange, Lemon, Original, Premium Truffle or Premium Quince.

