


CREATE A STUNNING

dessert platter





We believe anyone can create a **beautiful platter**, you just need to be shown how!

You're most probably here because you're sick of your platters looking like they've just been 'plonked' down and end up looking like a hot mess.

We can change that.

Keep reading to grab the **exact shopping list** we use along with our fail safe **step by step photo guide** to show you how to create a show stopping dessert wreath platter.

Don't forget, you've also got access to our online master class too!

In this guide we use the Winestains Circular Cheese Board but you can use any board of similar shape and size.

Your friends are going to be impressed, but honestly **you'll just love how easy this is** and want to keep creating more - and we can't wait to show you how inside Platter Magic.

Happy plattering (yep, that's a word)
Kristal x

The finished platter



Imagine this platter laying down the centre of your table, making entertaining fun and easy.

Dessert Platter ingredients



Dessert Platter

Prep-time: 30 minutes

Cost: \$50

Feeds: 15-30 ppl post-dinner grazing

Price breakdown: \$2-\$5 per person

Tip: Use any seasonal fruits on hand - this is where you can get creative. If you can get your hands on some figs we highly recommend using these.

Notes: The servings are based on 30 people if just having one each and 15 if you're having a couple each. If you can't find meringue nests, use any meringue and just break it apart over the board.



FOUNDATION

2 X Pkt Meringue Nests
2 X Pkt Meringue Swirls
1 Can Whipped Cream

VEGAN SWAPS

Plantitude Meringue
Loco Dairy Free Thickened Cream
Schlagfix Vegan Whipped Cream Can
Soyatoo Vegan Whipped Cream

GF SWAPS

2 X Pkt GF Meringue Nests
2 X Pkt GF Meringue Swirls
1 Can GF Whipped Cream

FRUITS

1 X Punnet Strawberries
1 X Punnet Blueberries
1 X Punnet Raspberries
1 X Punnet Blackberries

FLORALS

White Daisies
Wax Flowers

FILLERS

Dried Blood Orange Slithers
Dehydrated Apple Slithers
Dark Chocolate
Honeycomb
Dried Edible Flowers (Optional)

VEGAN SWAPS

Coles Vegan Dark Chocolate
Hu Dark Chocolate Bars

GF SWAPS

Hu Dark Chocolate Bars

Dessert Platter: step by step build



Begin by arranging your meringues around the board forming a circle (unevenly) so it doesn't look too 'perfect'.

Begin scattering your whole + cut up strawberries around the meringues. Do the same with your other fruits.

Begin placing the whipped cream directly onto the board around the meringues as well as in the nests.

Add in your chunks of honeycomb in and around the meringues.

Start adding in your dehydrated apple slithers on top of the meringues + wherever you feel they'll look nice.

Add in your dried blood orange slithers around the board to create contrast and height to the board.

Grate some of your dark chocolate over the meringues to add that extra yum element.

Break apart the remainder of your dark chocolate and add the slivers in between and on top of the meringues.

Stop here if you want to leave it in the wreath shape and begin adding your daisies + wax flowers or follow along to make it look like the bottom image if you're serving more people.

Continue adding more meringues working towards the centre of the board.

Add in more strawberries (whole + cut) as well as your other fruits.

Add more whipped cream onto the board + in the meringue nests.

Add in more honeycomb.

Add in more of your dehydrated apple slithers and dried blood orange.

Grate some more dark chocolate and break apart the rest to sit in between the meringues.

Fill any remaining gaps with the whipped cream if it needs it.

Finish by adding your flowers!



platter magic

Ready to create a stunning *platter*,
but have no idea where to start?

Or how to make it look as though it hasn't just been *plonked* down randomly?

If you'd love to level up your platter game then you need **Platter Magic!**

A self-paced online program that'll teach you to
create and design the most stunning platters every time.

JOIN PLATTER MAGIC NOW

YES I'M IN - LET'S DO IT!



When you join Platter Magic you'll get...

- 1 **5 videos** covering 5 platter builds - you'll learn how to create abundant, minimal, budget & dessert.
- 2 **Shopping Lists!** The exact shopping list we use to create each platter PLUS swap-outs for vegan, vegetarian and gluten free.
- 3 **Q&A** - A video after each platter build where we answer all your burning platter questions!
- 4 **Lifetime access** - So you can refer back at any time to brush up on your Platter Magic skills.
- 5 **BONUS!** Discounts on handpicked wines and huge savings on our grazing boards.

Not sure if Platter Magic is for you? Keep reading my friend...

- The joy of creating is not lost on you, and you'd simply love to **spoil your guests with stunning platters.**
- You're looking to **create something sensational** that's not just 'plonked' down.
- You want to **use your board to its maximum effect** serving as a conversation piece.
- You're looking for the tools, tips and tricks to **control the design, quality and the budget** of your platter.

YEP, THIS IS ME - LET'S DO THIS!