

Liz Thorpe's Mardi Gras Board

Prep: 15 min. | Assembly: 10 min. | Total: 25 min. | Serves: 4

A colorful, New Orleans-inspired party platter from cheese expert Liz Thorpe.



Components:

CHEESE

- ½ lb Murray's Boerenkaas Gouda
- 8 oz. Epoisses
- ½ lb Trelleborg

CHARCUTERIE

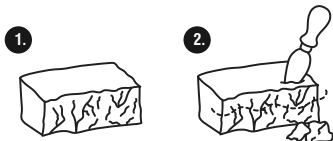
- 1 Fabrique Delices Boudin Noir 16 oz.
- 1 Red Bear Tipsy Cow 8 oz.

ACCOMPANIMENTS

- 1 ea. Castelvetroano Olives
- 1 ea. Rick's Picks Smokra
- 1 ea. Firehook Sea Salt Crackers

Prep Directions:

1. Cook the **Fabrique Delices Boudin Noir** until lightly browned. Slice into even-sized coins.
2. Slice the **Red Bear Tipsy Cow** into even-sized coins.
3. Chunk the **Boerenkaas Gouda** into even-sized pieces.



Assembly Directions:

1. Place the **Epoisses** in the center of the plate, the **Trelleborg** in the upper right corner of the plate, and the chunks of **Boerenkaas Gouda** in the lower left corner of the plate.
2. Neatly pile the **Red Bear Tipsy Cow** coins in a semi-circle around the Gouda chunks, and neatly pile the **Boudin Noir** coins in a semi-circle around the Trelleborg.

3. Shingle **Sea Salt Crackers** in the empty upper left and lower right corners of the plate.
4. Fill the remaining empty spaces with **Castelvetrano Olives** and **Rick's Picks Smokra**.
5. Add Mardi Gras beads for garnish.