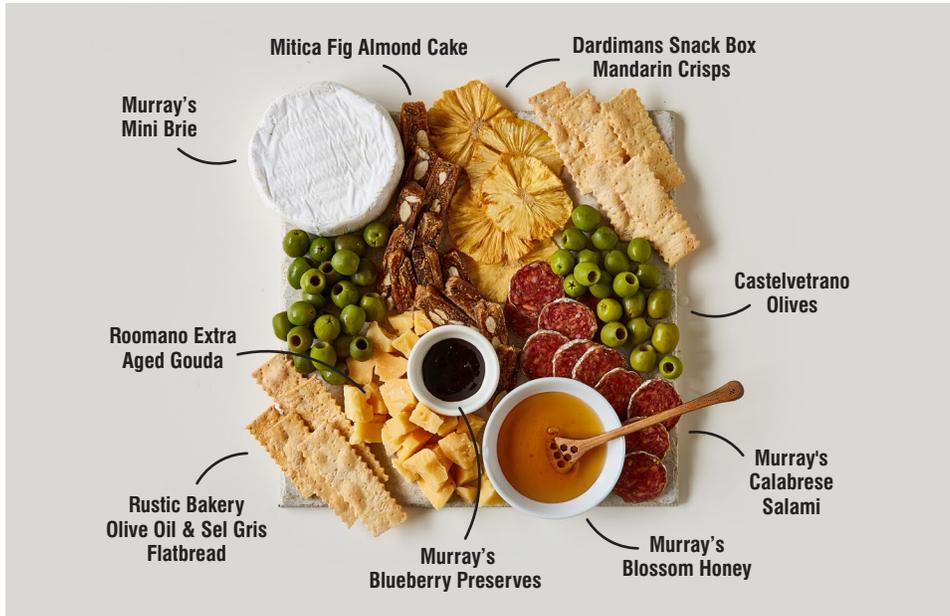


## The Cheese 101 Board

Prep: 15 min. | Assembly: 15 min. | Total: 30 min. | Serves: 4

Go back to basics with a colorful collection of classic cheeses, meats, and crackers.



### Components:

#### CHEESE

- 1 ea. Murray's Mini Brie 8 oz
- ½ lb. Roomano Extra Aged Gouda

#### CHARCUTERIE

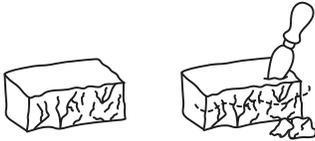
- Murray's Calabrese Salami (Chub)

#### ACCOMPANIMENTS

- 1 ea. Rustic Bakery Olive Oil & Sel Gris Flatbread 6 oz
- 1 ea. Castelvetrano Olives, Pitted 4.9 oz
- 1 ea. Dardimans Pineapple Crisps 1.7 oz
- 1 ea. Mitica® Fig Almond Cake 225 g
- 1 ea. Murray's Orange Blossom Honey 12 oz
- 1 ea. Murray's Blueberry Preserves 8 oz

### Prep Directions:

1. Chunk the **Roomano**.



2. Slice the **salami** into coins.
3. Slice the **fig cake** into wedges.

### Assembly Directions:

1. Place the whole **Mini Brie** in the top left corner of the board, and in the bottom right quadrant, place two different sized bowls next to each other, with the larger of the two touching the bottom edge of the board. Chunk the **Roomano** completely, and place the chunks alongside the left side of the bowls.
2. Slice the **salami** into coins, and shingle them starting from the bottom right corner, up alongside the bowls and towards the center of the board.

3. Shingle the **flatbread** in both the bottom-left and top-right corners, making sure to take up at least the length of a cracker and a half in both vertically and horizontally.
4. Slice the **Fig Cake** into wedges, and shingle them into a line starting on the right side of the brie and heading into the center. Directly to the right, shingle the **Dardimans**, until they reach the crackers. Fill in remaining spaces with **Castelvetrano Olives**.
5. Fill the larger bowl with **Orange Blossom Honey**, and the smaller with **Murray's Blueberry Preserves**. Place a honey dipper into bowl with honey and serve.