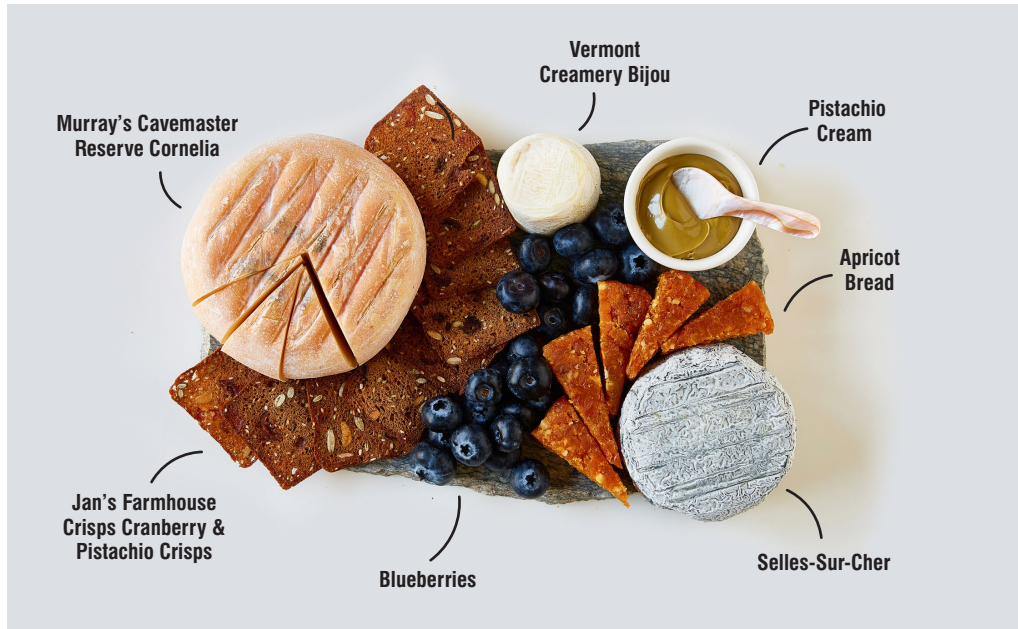


Cheese Board for Two

Prep: 10 min. | Assembly: 10 min. | Total: 20 min. | Serves: 2-4

We're taking cheese to new heights with this tower-inspired charcuterie plate.



Components:

CHEESE

- 1.2 lb. Murray's Cavemaster Reserve Cornelia
- 1 ea. Selles-Sur-Cher 6 oz
- 1 ea. Vermont Creamery Bijou 4 oz

GARNISH

- Blueberries

ACCOMPANIMENTS

- 1 ea. Jan's Farmhouse Cranberry & Pistachio Crisps 4 oz
- 1 ea. Apricot Bread 250 g
- 1 ea. Pistachio Cream 8.1 oz

Prep Directions:

1. Slice the **Apricot Bread** into wedges.

Assembly Directions:

1. Build the tower in the top left corner of your board – with a base of **Cornelia**, a middle tier of **Selles-Sur-Cher**, and a top tier of **Bijou**.
2. Fan out the **crackers** surrounding the tower. Tip: tuck the edges of the crackers underneath the Cornelia to keep them in place.
3. Fan out the **Apricot Bread** wedges in bottom right corner of the board in a quarter-circle around the corner, leaving space for the Selles-Sur-Cher. Place a bowl in the top right corner of the board and fill with **Pistachio Cream**. Fill in space between crackers and Apricot Bread with **blueberries**, extending out to the bowl and leaving a space at the top of the board for Bijou.
4. Take apart tower, placing the Bijou in the space at the top of the board, and the Selles-Sur-Cher in the space in the bottom right of the board, re-adjust other components of the board if needed to make space. Slice cheese and enjoy.