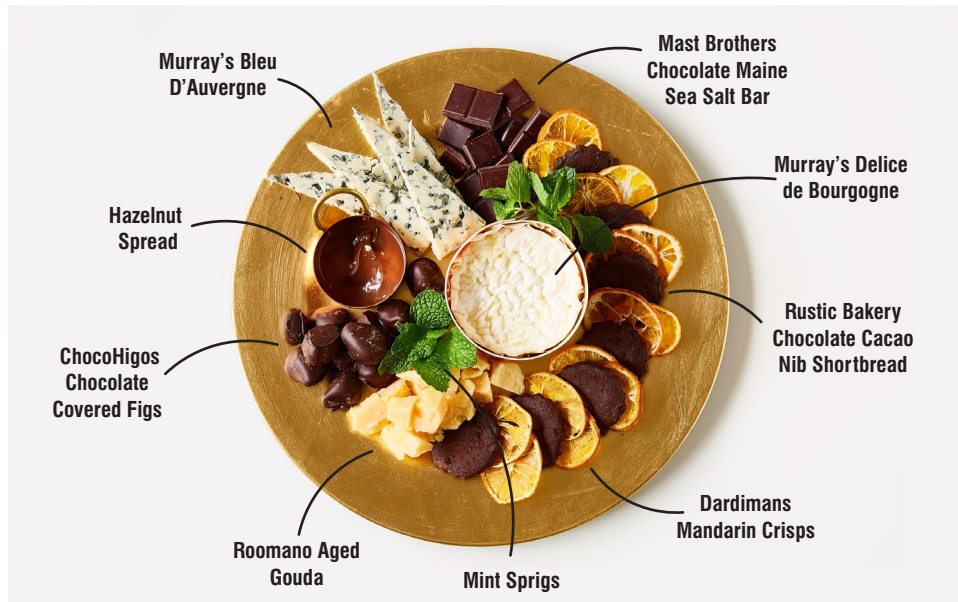


## The Chocolate Lover's Board

Prep: 15 min. | Assembly: 15 min. | Total: 30 min. | Serves: 2

Dessert is served! This sweet and cheesy combo is the perfect post-dinner snack.



### Components:

#### CHEESE

- 1 ea. Murray's Delice de Bourgogne 7 oz
- ½ lb. Murray's Bleu D'Auvergne
- ½ lb. Roomano Aged Gouda

#### GARNISH

- Mint Sprigs

#### HOUSEWARE & TOOLS

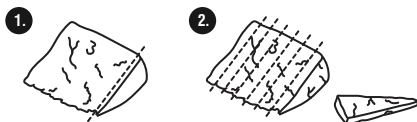
- Cheese harp

#### ACCOMPANIMENTS

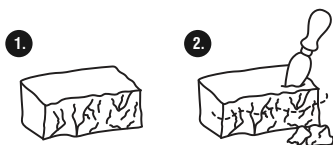
- 1 ea. Rustic Bakery Chocolate Cacao Nib Shortbread 4 oz
- 1 ea. Dardimans Mandarin Crisps 2 oz
- 1 ea. Mast Brothers Chocolate Maine Sea Salt Bar 2.5 oz
- 1 ea. ChocoHigos® Chocolate Covered Figs 140 g
- 1 ea. Hazelnut Spread 8.8 oz

### Prep Directions:

1. Using a cheese harp, cut the **Bleu D'Auvergne** into long triangles.



2. Chunk the **Roomano**.



### Assembly Directions:

1. Place **Delice De Bourgogne** in center of the circular board. Place **Bleu** slices in a pile at 11 o'clock emanating out from the Delice. Place **Roomano** chunks at the 8 o'clock position. Place a bowl directly to the left of the Blue (10 o'clock).

2. Alternate **Dardimans** and the **Cocoa Nib Shortbread** in a shingled pattern around the Delice, from 1 o'clock to 7 o'clock.
3. Add **ChocoHigos** in the 9 o'clock position, wrapping around the bowl as well. Break the **Chocolate Bar** into individual squares and place in the 12 o'clock area.
4. Add **sprigs of mint** beside the Delice for a pop of color, then fill the bowl with **Hazelnut Spread** and serve.