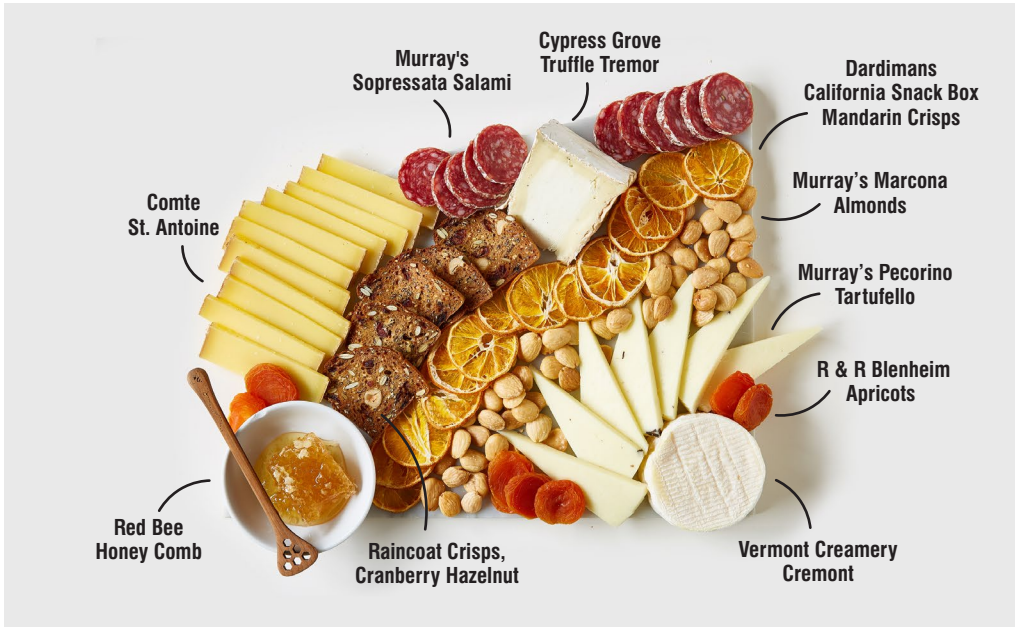


The Deluxe Truffle Board

Prep: 15 min. | Assembly: 15 min. | Total: 30 min. | Serves: 12

Luxury comes to life on this plate that's stacked high with our most decadent items.



Components:

CHEESE

- ½ lb. Murray's Pecorino Tartufello
- ½ lb. Comte St. Antoine
- 1 ea. Vermont Creamery Cremont 5 oz
- ½ lb. Cypress Grove Truffle Tremor

CHARCUTERIE

- Murray's Sopressata Salami

ACCOMPANIMENTS

- 1 ea. Dardimans Mandarin Crisps 2 oz
- 1 ea. Raincoat Crisps, Cranberry Hazelnut 6 oz
- 1 ea. Murray's Marcona Almonds 4.2 oz
- 1 ea. B & R Blenheim Apricots 8 oz
- 1 ea. Murray's Sundried Cherries 8 oz
- 1 ea. Red Bee Honey Comb 12 oz

Prep Directions:

1. Triangle slice the **Pecorino Tartufello** and slice **Comte** into evenly-sized rectangle slices.



2. Slice **salami** into coins.

Assembly Directions:

1. Place the whole wedge of **Truffle Tremor** in the upper right quadrant of the board, facing inward. In the bottom right corner, place the whole wheel of **Cremont**. Fan out the **Pecorino Tartufello** triangles with the tips of the triangles facing outwards, making a sun ray pattern around the Cremont. Place a bowl in the bottom left corner. Shingle **Comte** slices along the upper left-hand edge of the board, extending about $\frac{2}{3}$ of the way down the leftmost edge of the board.

2. Place **salami** coins along the remaining top edge of the board in a single row.
3. Shingle **Raincoast Crisps** from the bowl to the tip of the Truffle Tremor in a single row.
4. Shingle the **Dardimans** from the bottom left quadrant all the way across the center of the board to the top right quadrant, ending it next to the salami. Fill in remaining space with **Marcona Almonds**, as well as placing apricots above and below the ends of the pecorino semi-circle.
5. Add **Honeycomb** to the bowl and serve.