

## The Fiesta Board

Prep: 15 min. | Assembly: 20 min. | Total: 35 min. | Serves: 12

Celebrate Cinco de Mayo with this fabulous, festive party platter!



### Components:

#### CHEESE

- ½ lb. Maple Leaf Pepper Jack
- ½ lb. Jasper Hill Bayley Hazen Blue
- 1 lb. Quesuco Ahumado di Liebana
- 1 ea. Don Froylan Queso Botanero, 12 oz.
- 1 lb. Torta del Casar

#### CHARCUTERIE

- 1 ea. Palacios Mild Chorizo 7.9 oz.
- 1 ea. La Quercia Speck Americano 2 oz.

#### GARNISH

- 1 ea. Avocado

#### ACCOMPANIMENTS

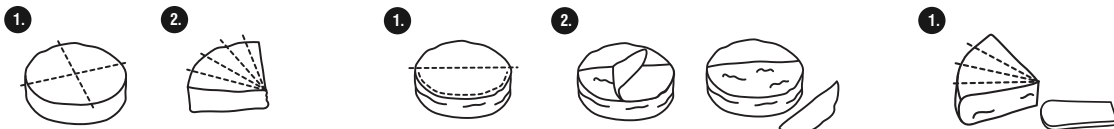
- 1 ea. Masienda Bodega Blue Corn Tortillas
- 1 ea. Ines Rosales Sweet Olive Oil Torta
- 1 ea. Blake Hill Preserves Jalapeno And Lime Chili Jam, 10 oz.
- 1 ea. Murray's Spicy Marcona Almonds, 4.2 oz.
- 1 ea. Murray's Membrillo, 8.8 oz.
- 1 ea. Rick's Picks Mean Beans, 15 oz.

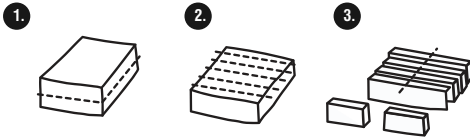
#### HOUSEWARE & TOOLS

- 1 ea. Boska Cheese Griller

### Prep Directions:

1. Remove cheeses from fridge one hour before serving.
2. Triangle cut the **Bayley Hazen Blue**; slice the top off the **Torta del Casar**; Cut the **Quesuco Ahumado di Liebana** into rectangular slices; cube the **Pepper Jack**.





3. Slice the **Chorizo** into coins.
4. Triangle cut the **Membrillo**.
3. Melt the **Don Froylan Queso Botanero** in a **Boska Griller**.

### Assembly Directions:

1. In the center of the board, place an empty jar, and create a shingled ring around the jar with the triangles of **Bayley Hazen Blue**. In the upper left corner of the board, place the wheel of **Torta del Casar**. In the upper right corner, create neat shingles of the **Quesuco**, and in the bottom right corner, place a pile of **Pepper Jack** cubes.
2. Drape the **Speck** diagonally between the **Torta del Casar** and **Bayley Hazen Blue**, so that it creates a ribbon touching the left and top edges of the board. Create a shingled pile of the **Chorizo** coins in the empty space in the top right of the board, fully surrounding the **Quesuco** shingles.
3. Shingle the **Olive Oil Torta** and **Blue Corn Tortilla chips** in a semi-circle around the **Pepper Jack** cubes.
4. To the left of the chips, create a neat, shingled pile of the **Membrillo** triangles.
5. In the empty bottom left corner of the board, pile the **Rick's Picks Mean Beans** in a fanned-out wedge shape, extending from the left edge to the bottom edge of the board.
6. Fill the jar with the **Jalapeno and Lime Chili Jam**, and fill the empty spaces on the board with **Marcona Almonds**.
7. Place half a ripe **avocado** at the 5 o'clock position of the **Bayley Hazen Blue** ring.
8. On the side of the board, place the **Boska griller** containing the melted **Don Froylan Queso Botanero**, and use the melted cheese to drape onto the **tortillas**.