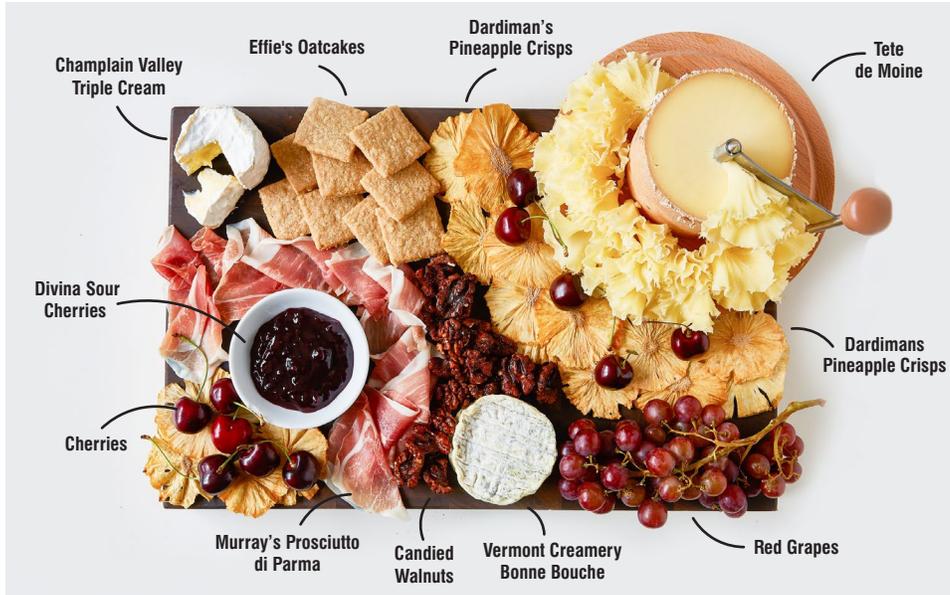


The Florette Board

Prep: 30 min. | Assembly: 20 min. | Total: 50 min. | Serves: 4-6

Texture takes over in this three-cheese compilation of tasty folds and florettes.



Components:

CHEESE

- 1 ea. Vermont Creamery Bonne Bouche 4 oz
- 1 ea. Champlain Valley Organic Triple Cream 4 oz
- 2 lb. Tete de Moine

CHARCUTERIE

- 1 ea. Murray's Prosciutto di Parma 3 oz

TOOLS

- Boska Girolle Machine

ACCOMPANIMENTS

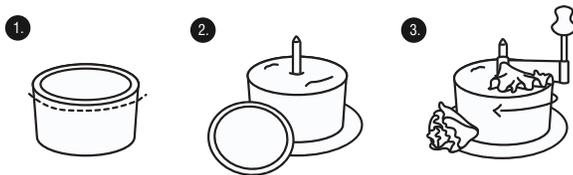
- 1 ea. Dardimans Pineapple Crisps 1.7 oz
- 1 ea. Effie's Oatcakes 6 oz
- 1 ea. Divina Sour Cherries 9 oz
- 1 ea. Candied Walnuts 8 oz

GARNISH

- Red Grapes
- Cherries

Prep Directions:

1. Place the **Tete De Moine** on the Girolle Machine and create 15-20 cheese florettes.



Assembly Directions:

1. Put entire **Girolle machine** with the **Tete de Moine** still attached on the top right corner of your board, and cover the base with florettes. Add the Champlain Valley Organic Triple Cream on the top left corner of the board, and the Bonne Bouche at the center on the bottom. Place a bowl in the bottom left quadrant of the board, at least two inches of space from any edge of the board.
2. Lightly drape **Prosciutto di Parma** around the bowl in a semicircle, going from the leftmost edge of the board to the bottom edge, creating a flowing effect.

3. Shingle **Dardimans** around the Girolle machine, beginning at the top of the board and ending at the right edge. Also, add a layer of Dardiman's in the bottom left corner between the bowl and the edges of the board, coming up against the Prosciutto. Layer the **Oatcakes** from the Triple Cream to meet the Dardiman's. Fill in space from Oatcakes down to the bottom of the board, left of the Bonne Bouche, with **candied walnuts**.
4. Add a large bunch of **red grapes** in the bottom right hand corner. Sprinkle any surface of the Dardiman's with **cherries**.
5. Fill the bowl with the **Divina Sour Cherries** and serve.