

## The Marieke Gouda Board

Prep: 5 min. | Assembly: 10 min. | Total: 15 min. | Serves: 2

A tasty selection from one of Wisconsin's top makers



### Components:

#### CHEESE

- 1/2 lb. Marieke Aged Gouda
- 1/2 lb. Marieke Cumin Gouda

#### CHARCUTERIE

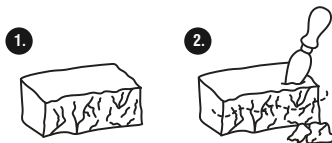
- 1 ea. La Quercia Prosciutto Picante

#### ACCOMPANIMENTS

- 1 ea. Murray's Sundried Cherries
- 1 ea. Urban Oven Olive Oil Crackers
- 1 ea. Hillside Smoked Ratatouille Chutney

### Prep Directions:

1. Fully chunk both Gouda cheeses.



2. Break the Urban Oven Crackers into large, irregular pieces.

### Assembly Directions:

1. On a round board, place an empty jar towards the edge of the board at the 10 o'clock position. At the 8 o'clock position, place the chunked **Cumin Gouda**, and at the 5 o'clock position, create a pile of chunked **Aged Gouda**.
2. Between the two Goudas, fill the space with slices of **La Quercia Prosciutto Picante**.
3. Above the cheese and charcuterie and below the jar, create a line of **Urban Oven Olive Oil Crackers** stretching from one side of the board to the other.
4. Fill the empty space at the top of the board with **Sundried Cherries**.
5. Fill the jar with Hillside **Smoked Ratatouille Chutney**.