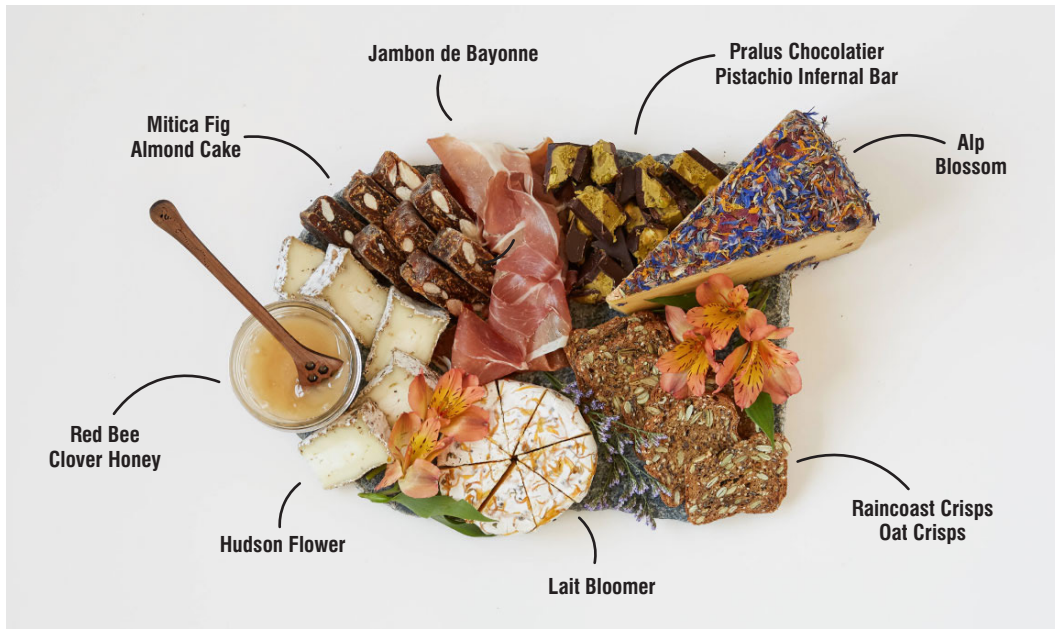


The Spring Bouquet Board

Prep: 5 min. | Assembly: 10 min. | Total: 15 min. | Serves: 8

Dive into fresh florals with this bright spring plate featuring our favorite flower-coated cheeses!



Components:

CHEESE

- 1 ea. Lait Bloomer, 4 oz.
- 1 ea. Hudson Flower, 12 oz.
- 1 ea. Alp Blossom, 1 lb.

CHARCUTERIE

- Jambon de Bayonne, 3 oz.

ACCOMPANIMENTS

- Red Bee Clover Honey, 4 oz.
- Raincoast Crisps Oat Crisps, 6 oz.
- 1 ea. Mitica Fig Almond Cake
- 1 ea. Pralus Chocolatier Pistachio Infernal Bar

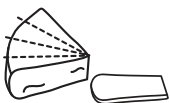
GARNISH

- Flowers of your choosing

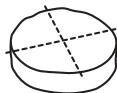
Prep Directions:

1. Slice the **Hudson Flower** into thin wedges, and slice the **Lait Bloomer** into **thick wedges**, maintaining the shape of the wheel, like a pizza.

1.



1.



2.



2. Slice Fig Cake into thick rectangles.

3. Chunk the Pralus Pistachio Bar.

Assembly Directions:

1. Place a jar in the center of the left edge of the board. Separate the Hudson Flower wedges and create a ring of wedges around the jar. In the bottom middle of the board, place the sliced Lait Bloomer, wheel shape intact. Place the wedge of Alp Blossom in the top right corner of the board, pointing inward.
2. Drape the Jambon down the middle of the board, from the top edge until it reaches the Lait Bloomer.
3. Shingle Raincoast crackers from the bottom right corner of the board in a line towards the center, until it meets the Jambon and cheese.
3. Fill the empty space between the Hudson Flower and Jambon with Fig Cake slices, and fill the empty space between the Alp Blossom and Jambon with chocolate chunks.
4. Fill the jar with Red Bee Honey and garnish the empty spaces with flowers of your choosing.