

## The Sweetheart Board

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

This cute charcuterie plate for two proves that romance doesn't have to be complicated.



### Components:

#### CHEESE

- 1 ea. Murray's St. Mark's
- ½ lb Solo Di Bruna Parmigiano Reggiano

#### GARNISH

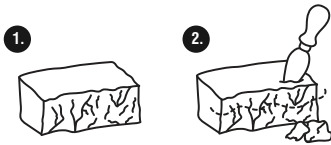
- Blackberries
- Rosemary

#### ACCOMPANIMENTS

- Rustic Bakery Olive Oil & Sel Gris Flatbread
- Jamnation Apricot Up in the Moment
- Rustic Bakery Meyer Lemon Shortbread

### Prep Directions:

1. Partially chunk the **Solo Di Bruna**, leaving about 2 inches of cheese left on the rind.



### Assembly Directions:

1. Place a small bowl and the **St. Mark's** in opposite corners of your board (the top right and bottom left, respectively). Partially chunk the **Solo Di Bruna**, leaving about 2 inches of cheese left on the rind. Place the large remaining piece of cheese beside the chunks in the center of the board, angled slightly towards the bowl.
2. Shingle **crackers** from the bottom left corner of the board towards the center, and ring the **St. Mark's** with shortbread in a quarter-circle. Fill the bowl with **jam**.
3. Fill in remaining space on the board with **blackberries**, then add sprigs of **rosemary** throughout to provide color. Add a spoon to the jam and serve.