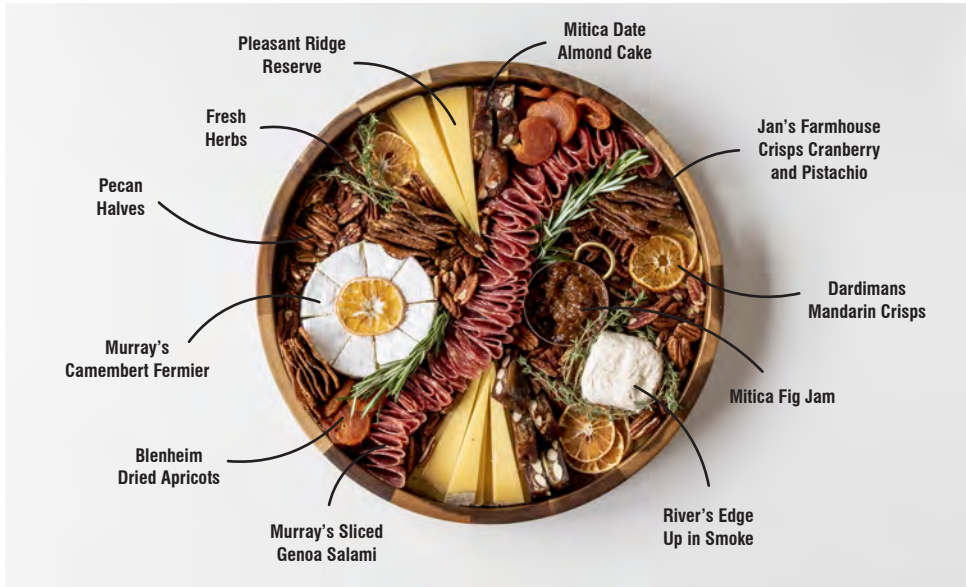


## The Autumn Crisps Board by That Cheese Plate

Prep: 15 min. | Assembly: 20 min. | Total: 35 min. | Serves: 2-4

A sweet seasonal creation bursting with fall colors



### Components:

#### CHEESE

- ½ lb. Pleasant Ridge Reserve
- 1 ea. Murray's Camembert Fermier, 8 oz.
- 1 ea. River's Edge Up in Smoke, 4 oz.

#### CHARCUTERIE

- 1 ea. Murray's Sliced Genoa Salami, 4 oz.

#### ACCOMPANIMENTS

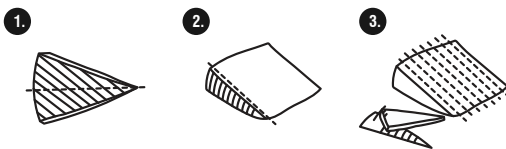
- 1 ea. Mitica Fig Jam, 7 oz.
- 1 ea. Jan's Farmhouse Crisps Cranberry and Pistachio, 4 oz.
- 1 ea. Mitica Date Almond Cake, 225 g.
- 1 ea. Blenheim Dried Apricots, 8 oz.
- ¼ lb. Pecan halves
- 1 ea. Dardimans Mandarin Crisps, 2 oz

#### GARNISH

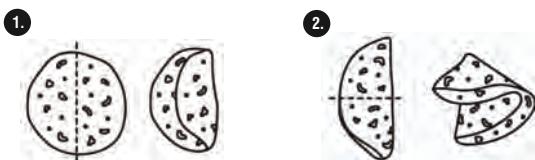
- Herbs

### Prep Directions:

1. Triangle cut the **Pleasant Ridge Reserve**.



2. Slice the **Camembert** into even-sized wedges like a pie, keeping the round intact.
3. Unwrap the **Up in Smoke**.
4. Fold the **salami** slices.



### Assembly Directions:

1. On a round board, place an empty jar just right of center.
2. At the 12 o'clock and 7 o'clock positions on the board, place two small piles of **Pleasant Ridge Reserve** triangles, pointing inward. At the 9 o'clock position, about an inch from the edge of the board, place the **Camembert Fermier**. At the 5 o'clock position, about an inch from the edge of the board, place the **Up in Smoke**.
3. Create a river of folded **salami** stretching in a curved line from the 8 o'clock position on the board to the 2 o'clock position.
4. Place neat piles of **Jan's Farmhouse Crisps**, stacked on their side, on either side of the **Camembert** and just below the salami at 2 o'clock.
5. Compile the date almond cake slices to the right of each pile of **Pleasant Ridge Reserve**. Fill the empty spaces on the board with an assortment of **pecans**, **dried apricots**, and **Dardimans Mandarin Crisps**, placing a single **Mandarin Crisp** on the center of the round of **Camembert**.
6. Fill the jar with **fig jam** and garnish the board with **herbs** of your choosing.