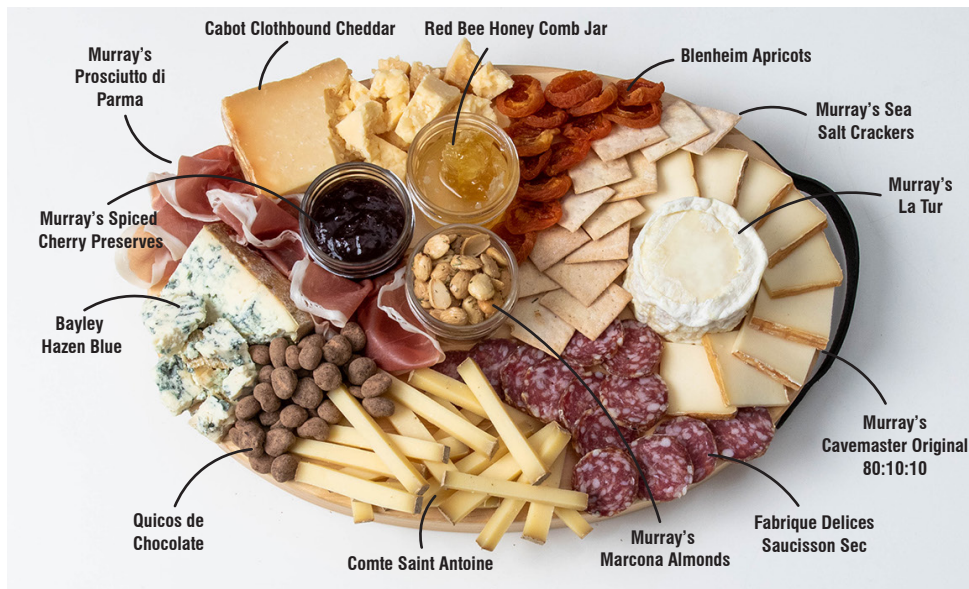


The Best Sellers Board

Prep: 10 min. | Assembly: 20 min. | Total: 30 min. | Serves: 8

Classic cheeses and bites from top makers around the world



Components:

CHEESE

- ½ lb. Bayley Hazen Blue
- ½ lb. Comte Saint Antoine
- ½ lb. Cabot Clothbound Cheddar
- ½ lb. Murray's Cavemaster Original 80:10:10
- 1 ea. Murray's La Tur

CHARCUTERIE

- 1 ea. Murray's Prosciutto di Parma, 3 oz.
- ½ lb. Fabrique Delices Saucisson Sec

ACCOMPANIMENTS

- 1 ea. Red Bee Honey Comb Jar
- 1 ea. Murray's Sea Salt Crackers
- 1 ea. Quicos de Chocolate
- 1 ea. Murray's Marcona Almonds
- 1 ea. Murray's Spiced Cherry Preserves
- 1 ea. Blenheim Apricots

Prep Directions:

1. Partially crumble both the **Cabot Clothbound Cheddar** and **Bayley Hazen Blue**, leaving about ½ to ¾ on the rind.

1.



2.

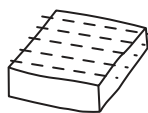


2. Slice the **80:10:10** into even-sized squares.

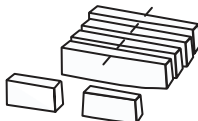
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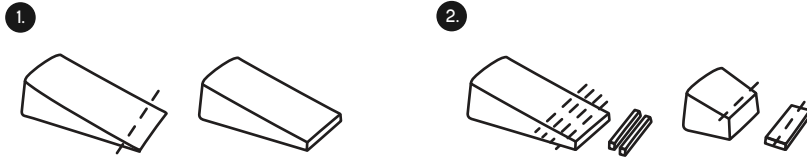
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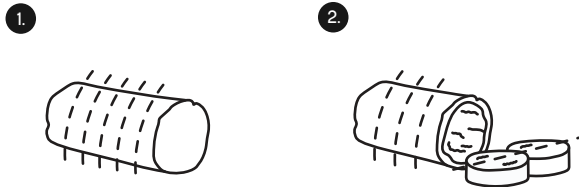
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3. Slice the **Comte** into long batonnettes.



4. Slice the **Saucisson Sec** into coins.



Assembly Directions:

1. On an oval board, place a cluster of three empty jars just left of center.
2. Arrange the cheeses around the edge of the board. Place the **Cabot Clothbound Cheddar** above the jars, the **Bayley Hazen Blue** to the left of the jars, and the **Comte** slices below the jars. On the right side of the board, place the **La Tur** about an inch in from the right edge, with the **80:10:10** sliced in a shingled semi-circle around its right side.
3. Between the Bayley Hazen Blue and the Cabot Clothbound, create a long ribbon of **Prosciutto di Parma**, stretching from the left edge of the board into the center. Between the Comte slices and the 80:10:10 and La Tur, create a pile of **Saucisson Sec** coins.
4. Along the right side of the La Tur, create a shingled line of **Sea Salt Crackers**, stretching from the top edge of the board into the center.
5. Fill the empty space between the crackers and the Cabot Clothbound with **Blenheim Apricots**.
6. Fill the space between the Comte and the Bayley Hazen Blue with **Quicos de Chocolate**.
7. Fill the three jars with **Honey Comb**, **Spiced Cherry Preserves**, and **Marcona Almonds**, respectively.
8. Remove the wrapping from Murray's La Tur and serve!