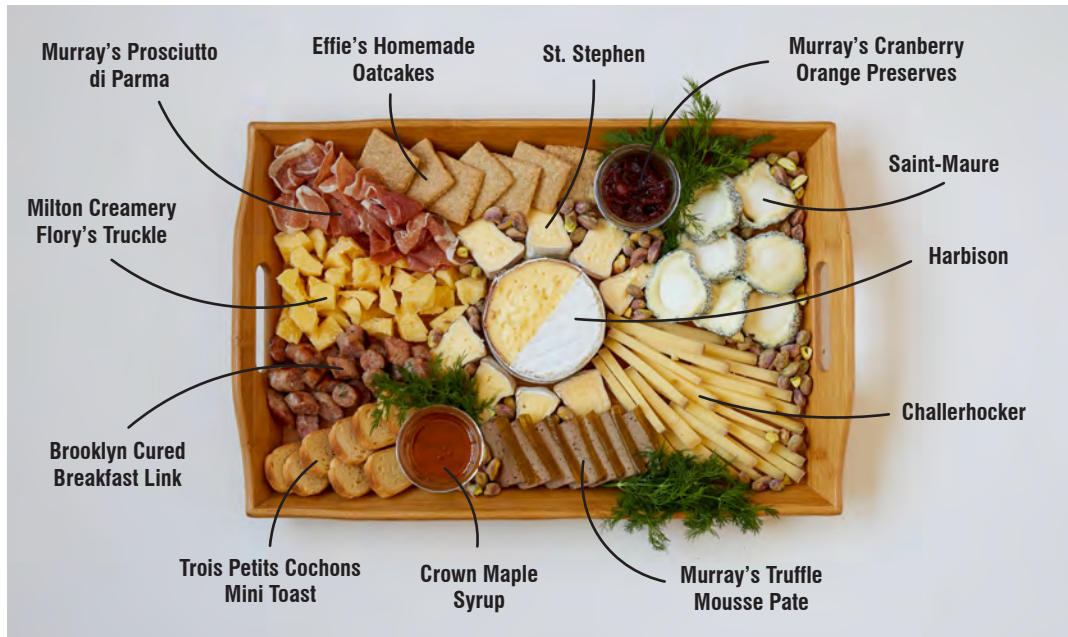


The Brunch Board

Prep: 10 min. | Assembly: 15 min. | Total: 25 min. | Serves: 12

Grab a mimosa and dive into this fresh breakfast spread.



Components:

CHEESE

- ½ lb. Milton Creamery Flory's Truckle
- 1 ea. Harbison, 9 oz.
- ½ lb. St. Stephen
- ½ lb. Challerhocker
- 1 ea. Saint-Maure

ACCOMPANIMENTS

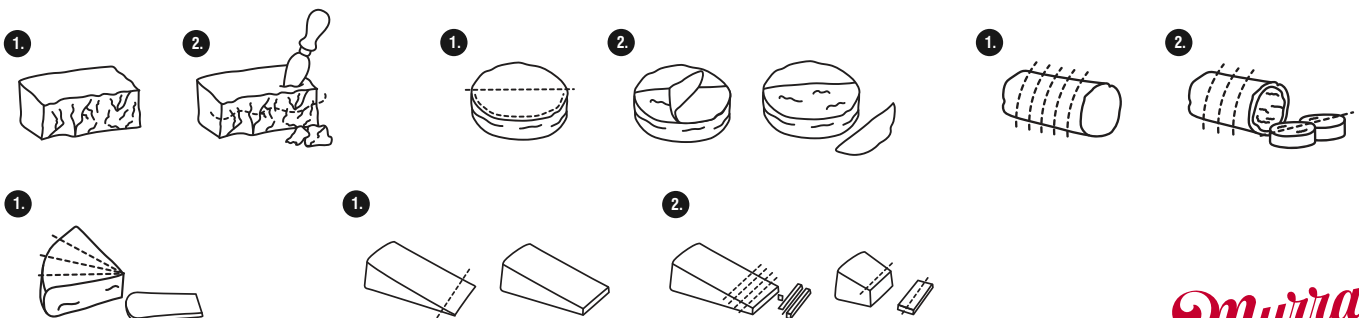
- 1 ea. Crown Maple Syrup, 12 oz.
- 1 ea. Murray's Cranberry Orange Preserves, 9.6 oz.
- 1 ea. Trois Petits Cochons Mini Toast, 2.75 oz.
- 1 ea. Effie's Homemade Oatcakes, 6 oz.

CHARCUTERIE

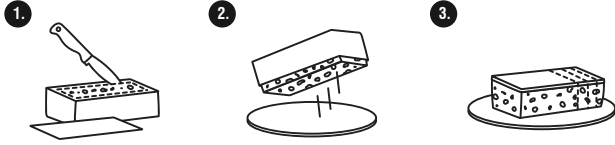
- 1 ea. Murray's Truffle Mousse Pate 7 oz.
- 1 ea. Brooklyn Cured Breakfast Link 12 oz.
- 1 ea. Murray's Prosciutto di Parma, 3 oz.

Prep Directions:

1. Chunk the **Flory's Truckle**, remove half of the top of the **Harbison**, slice the **Driftwood** into even-sized coins, wedge slice the **St. Stephen**, thinly slice the **Challerhocker** into long, thin strips.



2. Slice the **Brooklyn Cured Breakfast Link** into even-sized bites, and slice the **Murray's Truffle Mousse Pate** into rectangles.



Lorem ipsum

Assembly Directions:

1. Place the **Harbison** in the center of the board. Create a ring around the Harbison with wedges of **St. Stephen**. At the 1pm and 7pm positions of the St. Stephen ring, place an empty jar. At the 9pm position, pile the **Flory's Truckle chunks** in a triangle extending to the left edge of the board. At the 4pm position, pile the **Challerhocker** slices in a triangle extending to the bottom right corner of the board. In the empty upper right corner, shingle the slices of **Driftwood** in a neat pile.
2. Drape the **Prosciutto** next to the top edge of the Flory's Truckle chunks, and place the **Breakfast Link chunks** in a pile on the other side of the Flory's Truckle. Shingle the **Pate slices** along the bottom edge of the board, between the bottom jar and the Challerhocker.
3. Shingle the **Mini Toast** in the empty bottom left corner of the board, and shingle the **Oatcakes** along the top of the board, between the Prosciutto and the top jar.
4. Fill one jar with **Crown Maple Syrup**, and the other with the **Murray's Orange Cranberry Preserves**.
5. Fill the empty spaces with nuts, chocolate, or a garnish of your choosing.