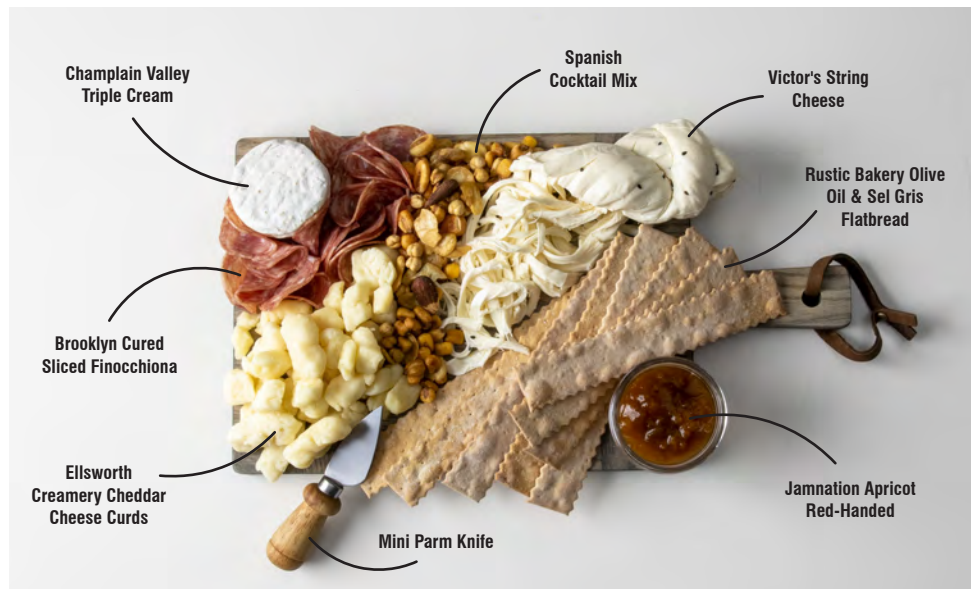


The Easy Traveling Cheese Board

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

Craft a snackable spread anywhere in minutes



Components:

CHEESE

- 1 ea. Ellsworth Creamery Cheddar Cheese Curds, 5 oz.
- 1 ea. Champlain Valley Organic Triple Cream, 4 oz.
- 1 ea. Victor's String Cheese

CHARCUTERIE

- 1 ea. Brooklyn Cured Sliced Finocchiona, 3 oz.

ACCOMPANIMENTS

- 1 ea. Rustic Bakery Olive Oil & Sel Gris Flatbread, 6 oz.
- 1 ea. Spanish Cocktail Mix, 7 oz.
- 1 ea. Jamnation Apricot Red-Handed, 5 oz.

ACCESSORIES

- 1 ea. Mini Parm Knife

Prep Directions:

1. Partially unwrap the **Victor's String Cheese**, leaving half intact.

Assembly Directions:

1. On a small rectangular board, place an empty jar in the bottom right corner.
2. In the top left corner, place a round of **Champlain Valley Organic Triple Cream**. From the bottom left corner stretching up to the middle of the board, make a pile of **cheese curds**. In the top right corner, place the **Victor's String Cheese**, with the loose strings stretching down towards the center of the board.
3. Surround the **Triple Cream** with slices of **finocchiona**.
4. Fill the empty space in between the cheeses and the jar with **crackers**.
5. Fill the remaining empty space in the center of the board with the **Spanish Cocktail Mix**.
6. Fill the jar with **apricot jam** and don't forget the **Mini Parm Knife** for easy slicing.