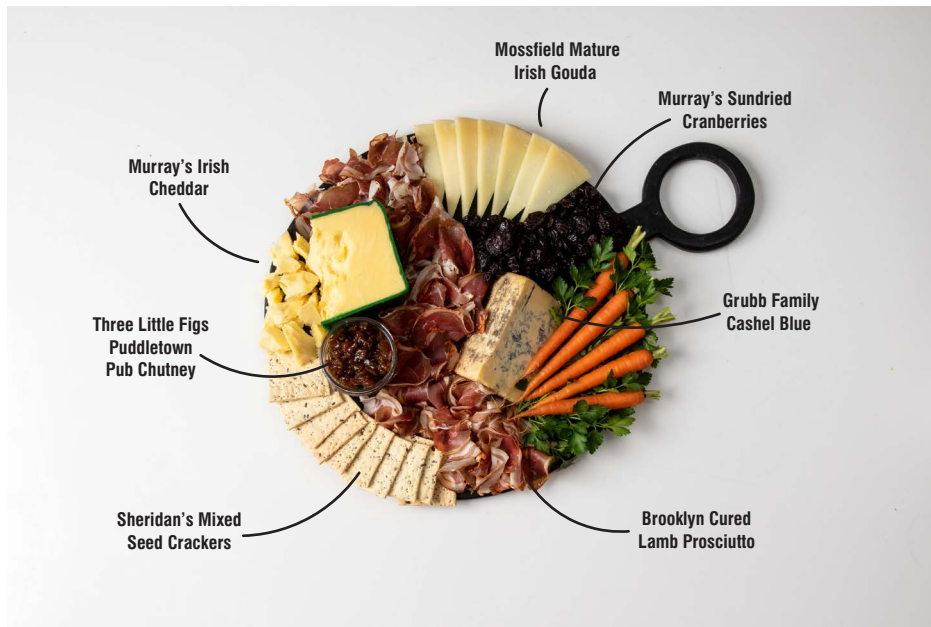


## The Emerald Isle Board

Prep: 5 min. | Assembly: 15 min. | Total: 20 min. | Serves: 4

A celebration of Irish cheeses



### Components:

#### CHEESE

- ½ lb. Murray's Irish Cheddar
- ½ lb. Grubb Family Cashel Blue
- ½ lb. Mossfield Mature Irish Gouda

#### CHARCUTERIE

- 2 lb. Brooklyn Cured Lamb Prosciutto

#### ACCOMPANIMENTS

- 1 ea. Three Little Figs Puddletown Pub Chutney
- 1 ea. Sheridan's Mixed Seed Crackers
- 1 ea. Murray's Sundried Cranberries, 9.5 oz.

#### GARNISH

- 4-5 ea. Fresh carrots

### Prep Directions:

1. Partially chunk the **Irish Cheddar**, leaving  $\frac{3}{4}$  of the block intact.

1.

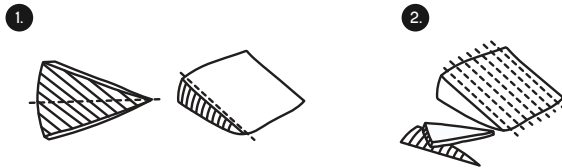


2.



## Prep Directions:

2. Triangle slice the **Irish Gouda**.



## Assembly Directions:

1. On a round board, arrange a line of shingled **Gouda** triangles along the top edge, from the 12 o'clock to the 1 o'clock position. Just right of center, place a wedge of **Cashel Blue**. At the 7 o'clock position, an inch in from the edge of the board, place an empty jar or small dish. Directly above it, place the wedge of **Irish Cheddar**, allowing the chunks to fan out and reach the edge of the board.
2. In a winding pattern, reaching from the top of the board between the Cheddar and Gouda, drape the **prosciutto** so it sits in between the Cashel Blue and the jar, and reaches to the bottom edge of the board.
3. Shingle the **crackers** along the the bottom left edge of the board, filling the empty space between the Cheddar and the prosciutto. Arrange a pile of **sundried cherries** in the top right space of the board, between the Gouda and Cashel Blue, extending to the edge of the board.
4. Fill the jar with the **Puddletown Pub Chutney**.
5. Fill the empty space on the lower right area of the board with **fresh carrots** and **greens**.