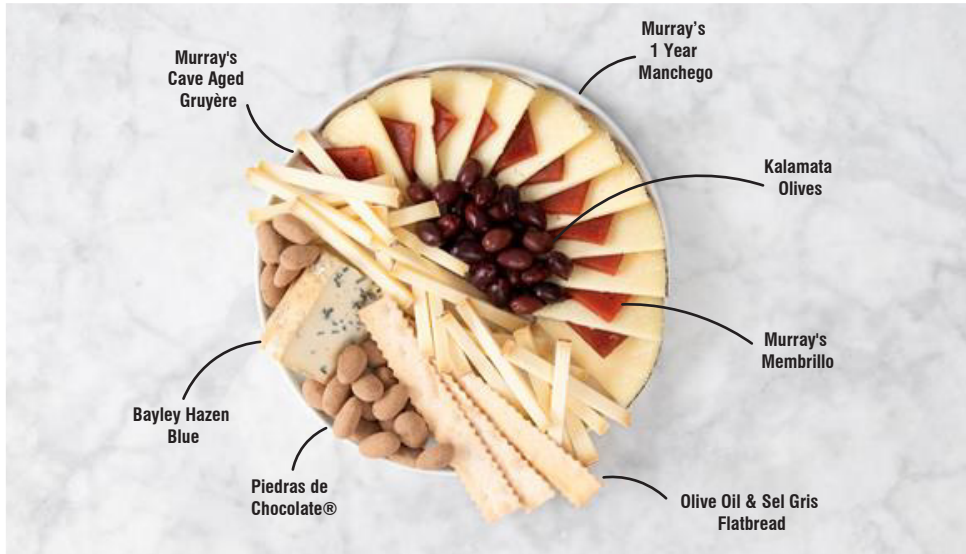


The Perfect Red Wine Pairing Cheese Board

Prep: 10 min. | Assembly: 10 min. | Total: 20 min. | Serves: 2-4

A collection of bold vino-inspired bites



Components:

CHEESE

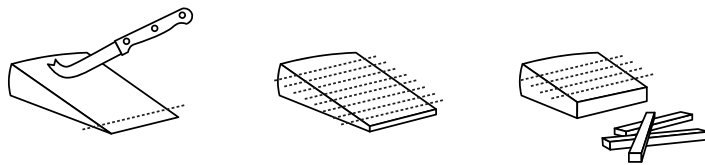
- 1 lb. Murray's Cave Aged Gruyère
- 1 lb. Murray's 1 Year Manchego
- 1 lb. Bayley Hazen Blue

ACCOMPANIMENTS

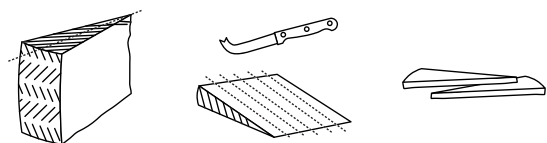
- 1 ea. Piedras de Chocolate®, 6 oz.
- 1 ea. Murray's Membrillo, 8.8 oz.
- 1 ea. Rustic Bakery Olive Oil & Sel Gris Flatbread, 6 oz.
- 1 ea. Kalamata Olives, 6 oz.

Prep Directions:

1. Slice the Gruyère into long batonnettes.



2. Triangle cut the Manchego.



2. Triangle cut the Membrillo.

Assembly:

1. On a round board, loosely pile the **Gruyère** batonnettes in a line stretching horizontal from one side of the board to the other. Above that line, shingle the slices of **Manchego** and **membrillo** along the entire top edge of the board, alternating them with each slice, creating a semi-circle. On the bottom half of the board to the left, place the wedge of **Bayley Hazen Blue**.
2. Along the bottom edge of the line of Gruyère, make a neat pile of **sea salt crackers**, laying them horizontally.
3. In the empty space in the center of the board, create a pile of **Kalamata olives**.
4. In the empty spaces on the bottom half of the board, pile the **piedras de chocolate**.