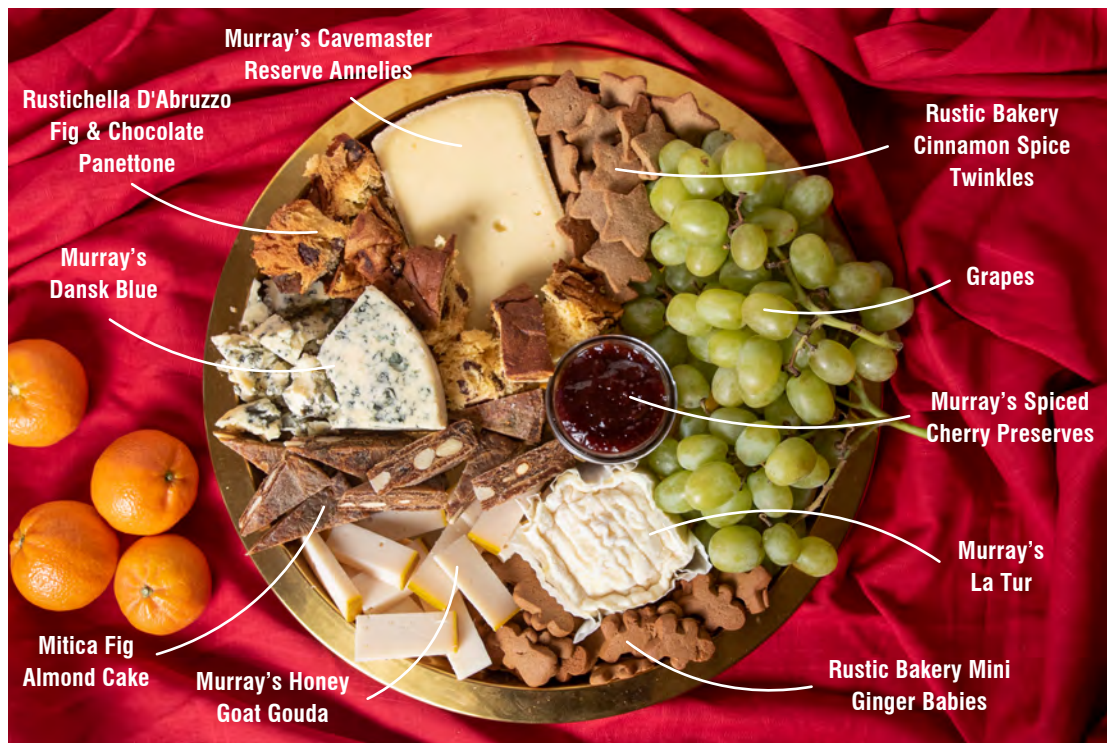


The Sweet Treats Cheese Board

Prep: 5 min. | Assembly: 10 min. | Total: 15 min. | Serves 2-4

A dessert themed spread of chocolate favorites



Components:

Cheese:

- ½ lb. Murray's Dansk Blue
- ½ lb. Murray's La Tur
- ½ lb. Murray's Cavemaster Reserve Annelies
- ½ lb. Murray's Honey Goat Gouda

Garnish:

- Grapes

Accompaniments:

- 1 ea. Rustichella D'Abruzzo Fig & Chocolate Panettone 750 G
- 1 ea. Rustic Bakery Mini Ginger Babies 12 oz.
- 1 ea. Rustic Bakery Cinnamon Spice Twinkles 5 oz.
- 1 ea. Murray's Spiced Cherry Preserves 10 oz.
- 1 ea. Mitica® Fig Almond Cake 225g

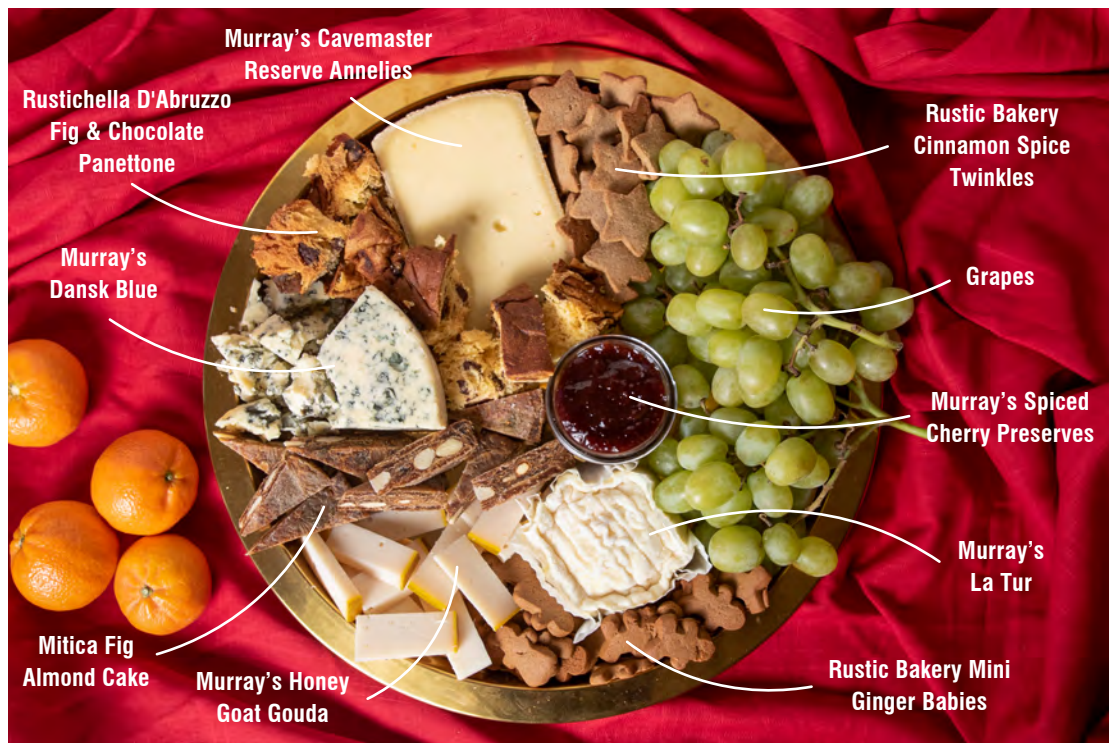
Prep Directions:

1. Partially crumble the Dansk Blue and slice the Honey Goat Gouda into small rectangles.
2. Slice the Fig Almond Cake into small triangles. Break the Panettone into large chunks.

The Sweet Treats Cheese Board

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Assembly Directions:

1. On a round board, place an empty jar in the center.
2. Arrange all the cheeses along the left side of the board, with the Annelies at the top, La Tur at the bottom, and the Dansk Blue and Honey Goat Gouda in between.
3. Fill the spaces in between the cheeses with the Panettone and the Fig Almond Cake. Around the outside of the Annelies and La Tur, create small piles of Cinnamon Twinkles and Ginger Babies, respectively.
4. Fill the right side of the board with grapes or a fruit of your choice.
5. Fill the jar with Murray's Spiced Cherry Preserves.