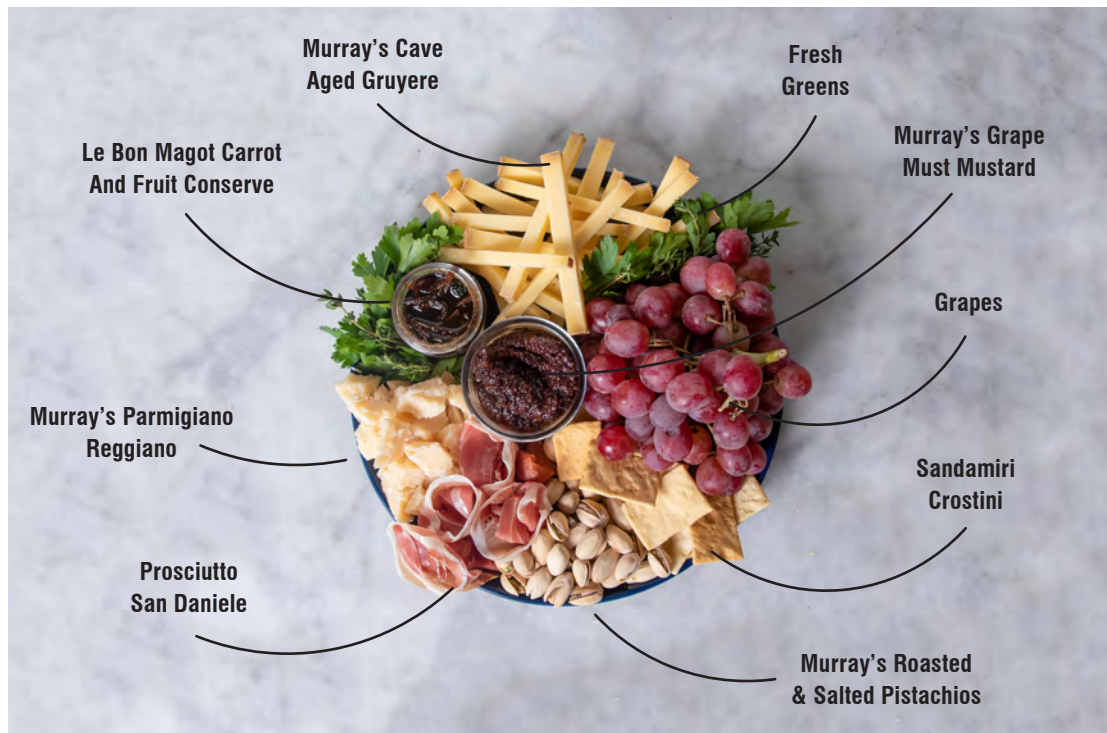


The Timeless Classics Cheese Board

Prep: 5 min. | Assembly: 10 min. | Total: 15 min. | Serves 6-8

A bold spread of iconic Parm and Gruyere



Components:

Cheese:

- 1/2 lb Murray's Parmigiano Reggiano
- 1/2 lb. Murray's Cave Aged Gruyere

Meat:

- 1 ea. Prosciutto San Daniele 3 oz.

Accompaniments:

- 1 ea. Le Bon Magot Carrot And Fruit Conserve 2 oz.
- 1 ea. Sandamiri Crostini 7 oz.
- 1 ea. Murray's Grape Must Mustard 7 oz.
- 1 ea. Murray's Roasted & Salted Pistachios 8 oz.

Garnish:

- Grapes
- Fresh Greens

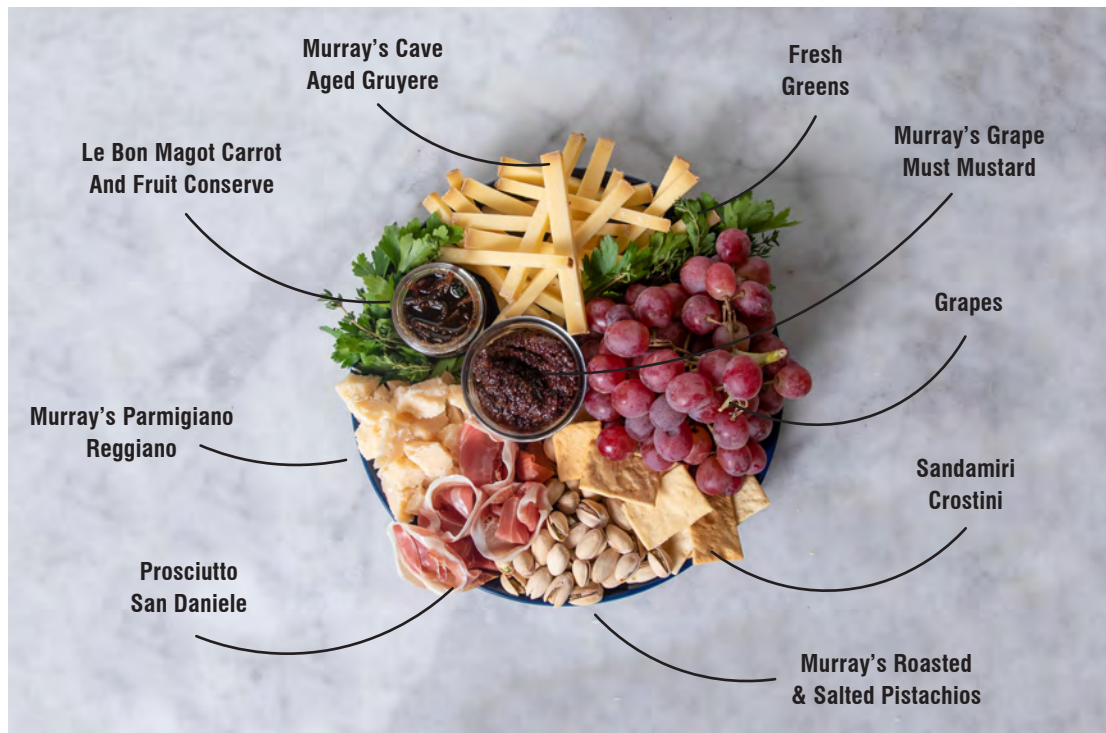
Prep Directions:

1. Slice the Gruyere into long batonettes.
2. Crumble the Parm into chunks.

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Assembly Directions:

1. On a round board, place two empty jars in the center. On either side, place the Parm and Gruyere, respectively.
2. Along the bottom of the board, arrange the prosciutto, pistachios, and crostini all next to one another.
3. Fill the right side of the board with grapes.
4. Fill the jars with Grape Must Mustard and Fruit Conserve, respectively.
5. Add greens or herbs of your choice to garnish the board.