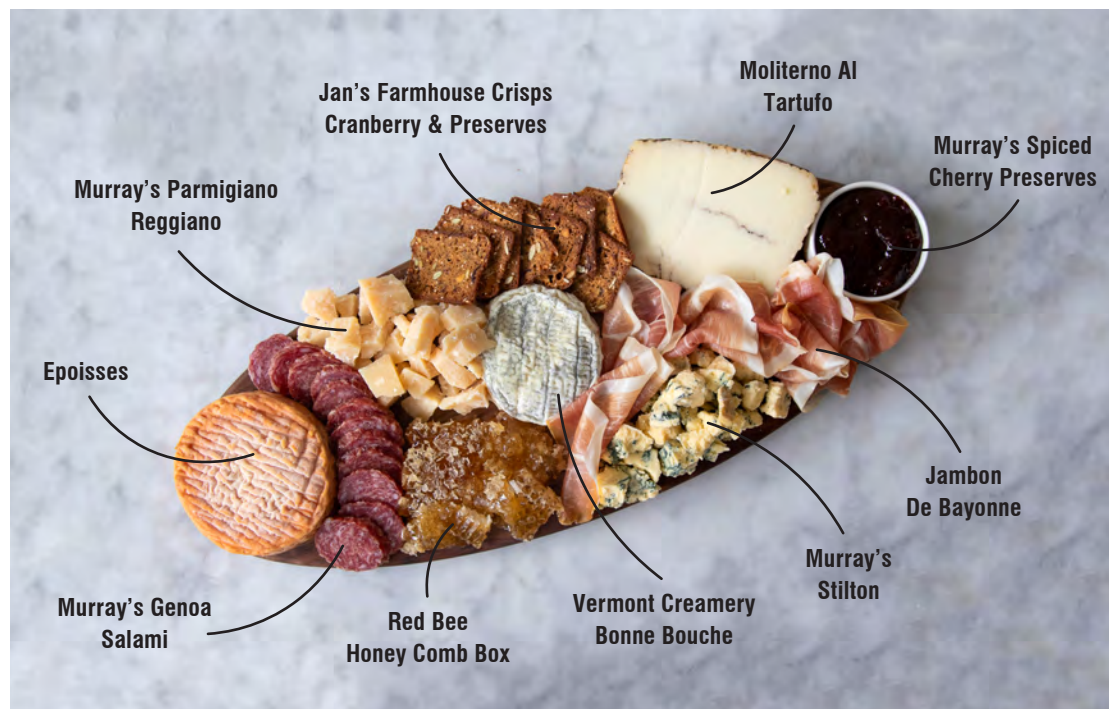


## The Top Shelf Cheese Board

Prep: 5 min. | Assembly: 10 min. | Total: 15 min. | Serves 9-11

A collection of luxurious eats



### Components:

#### Cheese:

- 1 ea. Epoisses 8 oz.
- ½ lb. Moliterno Al Tartufo
- 1/2 lb. Murray's Parmigiano Reggiano
- ½ lb. Murray's Stilton
- 1 ea. Vermont Creamery Bonne Bouche 4 oz.

#### Meat:

- 1 ea. Jambon De Bayonne 3 oz.
- 1 ea. Murray's Genoa Salami 6 oz.

#### Accompaniments:

- 1 ea. Jan's Farmhouse Crisps Cranberry & Pistachio 4 oz.
- 1 ea. Murray's Spiced Cherry Preserves 10 oz.
- 1 ea. Red Bee Honey Comb Box 12 oz.

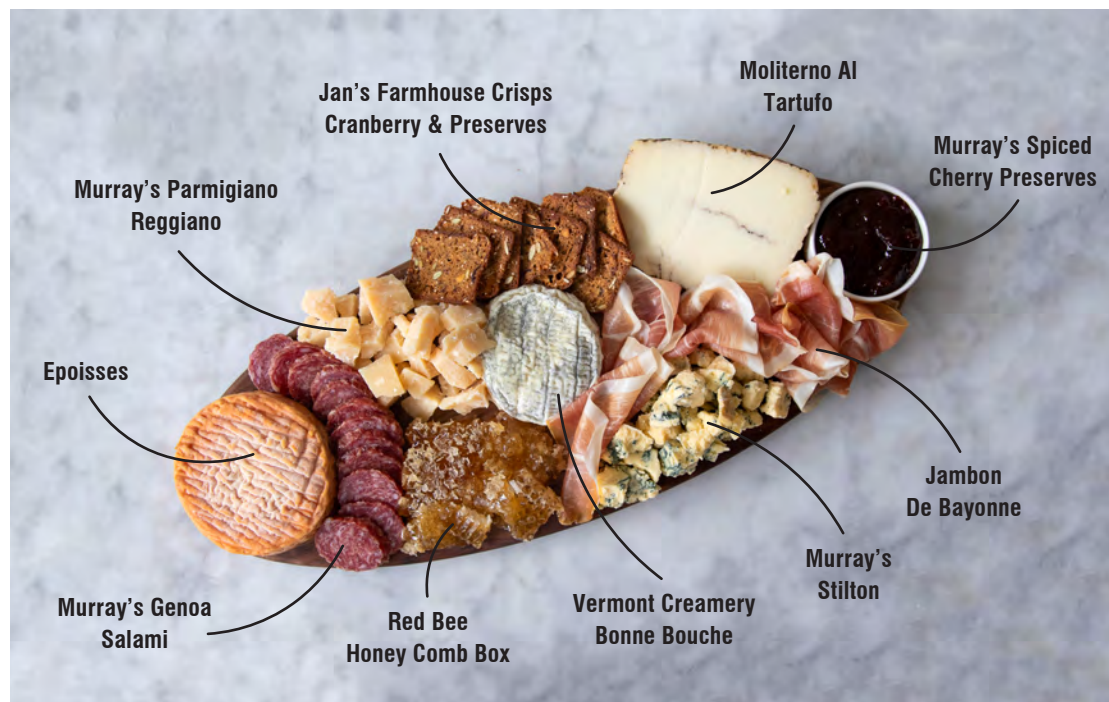
### Prep Directions:

1. Fully chunk the Stilton and the Parm wedges.
2. Slice the Genoa Salami into even-sized coins.
3. Chunk the honey comb.

## The Top Shelf Cheese Board

Prep: 5 min. | Assembly: 10 min. | Total: 15 min. | Serves 9-11

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### Assembly Directions:

1. On an oval or rectangular board, place an empty jar on one end, and a round of Epoisses on the opposite end. Place a whole slice of Moliterno Al Tartufo just above and left of the jar. Arrange two piles of Parm chunks and Stilton chunks, one along the top edge of the board and one along the bottom. Place the round of Bonne Bouche in the center of the board.
2. Shingle a line of salami coins around the right side of the Epoisses. Drape the Jambon around the cheeses on the right side of the board, making a curving line from the bottom right to the center.
3. Fill the empty space on the top of the board with Jan's Farmhouse Crisps, and fill the space on the bottom with Honey Comb chunks.
4. Fill the jar with Murray's Spiced Cherry Preserves.