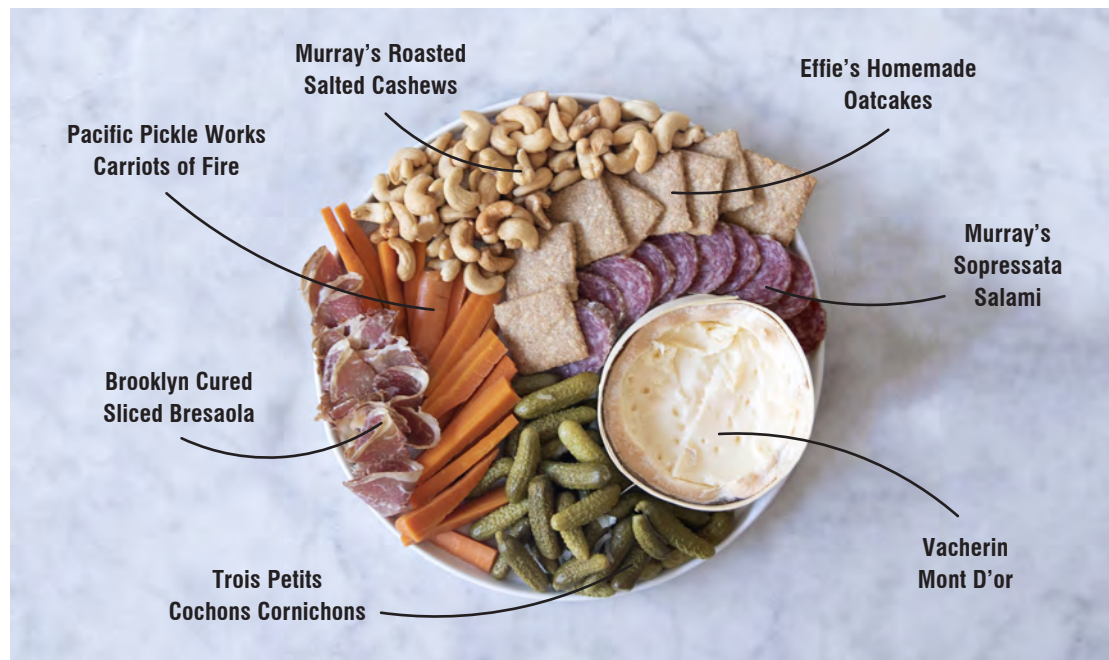


The Vacherin Mont D'Or Dipping Board

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

The ultimate cheesy crudité platter



Components:

Cheese:

- 1 ea. Vacherin Mont D'Or

Meat:

- 1 ea. Murray's Sopressata Salami 6 oz.
- 1 ea. Brooklyn Cured Sliced Bresaola 3 oz.

Accompaniments:

- 1 ea. Pacific Pickle Works Carriots of Fire 16 oz.
- 1 ea. Trois Petits Cochons Cornichons 12 oz.
- 1 ea. Effie's Homemade Oatcakes 6 oz.
- 1 ea. Murray's Roasted Salted Cashews 9 oz.

Prep and Assembly Directions:

1. Slice the sopressata into even-sized coins.
2. Place the Vacherin Mont D'Or in the lower right area of a round board or plate.
3. Shingle a line of sopressata salami coins along the top edge of the Vacherin, and make a neat pile of bresaola along the left edge of the plate.
4. Shingle a line of Effie's Oatcakes along the top of the salami coins.
5. Make a neat line of Carriots of Fire along the right edge of the bresaola, stretching from the top of the plate to the bottom. Fill the bottom space of the board with cornichons.
6. Fill the top space of the board with cashews.
7. Slice the top of the Vacherin open and start dipping!