WHAT’S INSIDE:

**Salva Cremasco**
Under the natural rind of this classic Northern Italian cheese, the paste is aromatic and bright, changing from creamy to crumbly the closer you get to the center, picking up herbal nuances as it ages in our Caves.

**Mountain Gorgonzola**
Italy’s famous Gorgonzola embodies the spicy, earthy flavors of valley pastures, lending itself to almost any application; baking, sauce making or serving straight-up with some Moscato d’Asti.

**Red Bee Honey Comb**
Called “Chunk Honey,” this jar of sweet delight is the best of both worlds—a slice of fresh honeycomb that’s been stored inside a jar for a stunning display of all-natural goodness, with plenty of loose raw honey that’s ready to be drizzled.

**Piave Vecchio**
Often likened to the king of Italian cheese, Parmigiano-Reggiano, Piave is a deliciously nutty, pasteurized cow’s milk cheese from Northern Italy with a concentrated sweet, crystalline paste full of tropical fruit flavor and slight almond bitterness.

**Dolmas**
Dolmas, also known as stuffed grape leaves, are a Mediterranean treat of whole grain rice and spices wrapped in young grape leaves. Try squeezing some fresh lemon juice over to give them a touch of authentic zest.

**Chocohigos® Chocolate Covered Figs**
Handmade in Valencia, Spain, these bon-bons say it all in just one sublime mouthful. Cultivated by local farmers, plump Spanish Pajarero figs are then hand-dipped in earthy dark chocolate by artisan confectioner brothers at Caro.
HOW TO CUT YOUR CHEESE

TRIANGULAR CUT: Northern Sea Cheese

1. If the wedge is thick, consider cutting it in half to 2 smaller triangular wedges. Cut the triangular rind pieces off one side of the wedge.

CRUMBLE: Piave Vecchio & Mountain Gorgonzola

1. Laying the cheese on its side, use a small sharp knife to chunk bite-sized pieces of the cheese. It will naturally break along the interior lines of the curd.

COIN SLICE: Bucheron

1. Cut coin-shaped pieces by cutting perpendicular to the long side of the cheese log.

RECTANGULAR CUT: Salva Cremasco

1. If the wedge is thick, consider cutting it in half to get smaller individual portions. Cut baton or batonette (depending on thickness) pieces by cutting perpendicular to the rectangular wedge.
1. Place a medium sized bowl in the middle of your board. Border the right side of your board with the Northern Sea Cheese triangles. Place the partially chunked Mountain Gorgonzola on the left hand side of the board, and the partially chunked Piave Vecchio on the top, slightly off centered to the left.

2. Place the Salva Cremasco slices at the bottom of your board, in between the Northern Sea triangles and the Gorgonzola. Place the Bucheron in between the Northern Sea triangles and the bowl.

3. Place the Dolmas next to the Piave, and fill in the remaining space beneath with the Chocolate Covered Figs. Fill in the remaining space on the left side of the board with the Salami coins. Lastly, put the Honey Comb in the bowl. Enjoy!