

# CHEESE BOARD SPREAD



1-2 oz  
(30-55g)  
cheese  
per person  
total

I like using  
basil leaves as  
"crackers" to eat  
creamy cheese on

- fresh baguette
- rice crackers
- wheat crackers

- goat Gouda
- triple-cream Brie
- sheep Manchego

(or choose 1 goat, 1 cow & 1 sheep,  
ranging from hard to creamy)

dried pears & figs

fig jam

honey

red  
grapes

apple & pear  
slices

olives

(if you're making the  
Pastry-wrapped Olives  
on page 210, choose  
different olives  
here, or skip)

Marcona  
almonds

(salted)

macadamia  
nuts

cornichons

For a warm-weather cheese board, try using  
fresh peaches, strawberry jam, cherry tomatoes & melon.

