

CHARCUTERIE BOARD



INGREDIENTS

- Stenby cheese
 - Caprino Romano cheese
 - Pickled Stenby cheese
 - Spicy Pickled Stenby cheese
 - Grapes
 - Figs
 - Sliced apples
 - Crackers
 - Artisan bread
 - Grissini
 - Prosciutto
 - Salami
 - Nuts
 - Olives
 - Honey
- Fresh rosemary sprigs

METHOD

- Start by arranging the cheeses (Stenby, Caprino Romano, Pickled Stenby, and Spicy Pickled Stenby) in different corners of the board for balance.
- Add fruits such as grapes, figs, and sliced apples for natural sweetness and vibrant color.
- Lay out crackers, artisan bread, and grissini for a crunchy element.
- Add cured meats like prosciutto and salami to provide a savory contrast to the cheeses.
- Finish by adding nuts, olives, honey, and fresh rosemary sprigs for a gourmet touch.