



CHARDONS

Everyday

Cheese Board



Recipe ingredients

- Camembert
- Blue Cheese
- Tomme
- Cheese crackers
- Walnuts
- Chutney
- Apples

Method

1. Whilst your guests are enjoying their desserts its time to begin the cheeseboard. The cheeses should be served at room temperature which takes about 10-15minutes.
2. There is no wrong or right way to display your cheeseboards as long as they look presentable, the cheese is cut into nick chunks, not too thin and that the three cheese are not touching on the board as some guests may only like one or two of the cheeses.
3. Slice the apple, place neatly on the corner of your slate/board along with a ramekin of chutney and sprinkle with walnuts.
4. On a separate plate with a napkin underneath spread out the cheese crackers. To portion out the boards do a full cheeseboard for every guest for the first two nights so you can judge how much cheese is being eaten and make a judgment for the other evenings going forward.