

# The Ultimate Cheese Board

## Cheese Selections:

**GRUYÈRE:** A firm cheese with a slightly nutty flavor, perfect with the Caraway Thin Crackers.

**BRIE:** A soft, creamy cheese that pairs well with fruit spreads.

**GORGONZOLA:** A blue cheese with a strong, tangy flavor.

**MANCHEGO:** A semi-hard cheese made from

sheep's milk, with a buttery texture.

**GOAT CHEESE:** Soft and tangy, great with honey or fig jam.

**AGED CHEDDAR:** Sharp and crumbly, pairs well with pickled vegetables.

**CAMEMBERT:** Similar to Brie but with a stronger flavor.

## Spreads and Dips:

### HONEY LAVENDER GOAT CHEESE SPREAD

8 oz goat cheese  
2 T honey  
1 † dried lavender

1 † lemon zest  
1 T Honey Lavender tea (ground into a fine powder)

Mix all ingredients until smooth. Chill before serving.

### RASPBERRY HUMMUS

1 can chickpeas  
2 T tahini  
1 T olive oil  
1 T lemon juice  
½ C fresh raspberries

1 † Raspberry Matcha tea powder  
1 garlic clove  
salt to taste

Blend all ingredients until smooth. Adjust seasoning as needed.

### BLACKBERRY TEA-INFUSED JAM

2 C blackberries  
1 C sugar

1 T lemon juice  
1 T blackberry tea leaves

Simmer blackberries, sugar, and lemon juice until thickened. Add tea leaves and steep for 5 minutes. Strain and cool.

### WARM BRIE WITH SPICED APPLE CHAI TEA AND SPICED APPLES

1 wheel of Brie  
2 apples (peeled, cored, and sliced)  
1 T butter  
2 T brown sugar  
1 † ground ginger

1 † ground cinnamon  
½ † ground nutmeg  
½ † ground mace  
1 T Spiced Apple Chai tea (brewed and cooled)

Preheat oven to 350°F. In a skillet, melt butter and add apple slices, brown sugar, ginger, cinnamon, nutmeg, and mace. Cook until apples are tender. Add brewed tea and cook for another 2 minutes. Place Brie in an oven-safe dish, top with spiced apples, and bake for 10 minutes or until Brie is warm and gooey.

## Pickled Vegetables:

### PICKLED CARROTS

1 lb carrots	1 T salt
1 C water	1 † mustard seeds
1 C white vinegar	1 † coriander seeds
1 T sugar	

Slice carrots into sticks. Boil water, vinegar, sugar, and salt. Pour the carrots and spices in a jar. Cool and refrigerate for 24 hours.

### PICKLED BEETS

2 lbs beets	½ C sugar
1 C apple cider vinegar	1 T salt
1 C water	1 † black peppercorns

Boil beets until tender, peel and slice. Boil vinegar, water, sugar, and salt. Pour the beets and peppercorns in a jar. Cool and refrigerate for 24 hours.

### PICKLED ASPARAGUS WITH FORMOSA POUCHONG TEA

2 lbs asparagus	1 T mustard seeds
2 C water	1 T cardamom seeds
1 C white vinegar	T cocoa nibs
1 C apple cider vinegar	1 T pink peppercorns
1 T Formosa Pouchong tea leaves	4 garlic cloves
2 T kosher salt	1 lemon sliced.
2 T sugar	
1 T black peppercorns	

Blanch asparagus. Boil water, vinegars, tea leaves, salt, sugar, and spices. Strain tea leaves. Pack asparagus, garlic, and lemon in jars. Pour brine over. Cool and refrigerate for 24 hours.

### PEPPADEWS:

Peppadews can be purchased at specialty food stores or online retailers like Amazon.

## Cracker Suggestions:

Water Crackers	Caraway Thin Crackers
Whole Wheat Crackers	

### CARAWAY THIN CRACKERS:

1 C rye flour	1 ½ T caraway seeds
½ C whole wheat flour	½ † baking powder
½ C 7 grain flour blend	1 † kosher salt
½ C + 2 T warm water	coarse salt for sprinkling
2 T olive oil	

Mix all ingredients into a dough. Rest for 1 hour. Roll thin and cut into shapes. Brush with olive oil, sprinkle with coarse salt. Bake at 425°F for 10 minutes or until golden.

## Assembly Tips:

**ARRANGE CHEESES:** Place cheeses on the board first, spacing them out.

**ADD SPREADS AND DIPS:** Place in small bowls around the cheeses.

**PICKLED VEGETABLES:** Arrange in small bowls or directly on the board.

**PEPPADEWS:** Place in a small bowl.

**CRACKERS:** Arrange around the edges of the board.

**GARNISH:** Add fresh herbs, nuts, and fruits for color and variety.