

## Michael Landis Cheese Pairings & Recipes

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*Recipe featured at the Aprons Cooking School – Cheese, Wine & Dinner*

*Artisan 5 Cheese Cheeseboard with Antinori Santa Cristina Rosso*



Artisan 5 Cheese Cheeseboard

Total Time - 30 minutes (Makes 8 servings)

### Ingredients:

- 1 (4-oz) ball BelGioioso Burrata Cheese
- 1 (4.23-oz) bag garlic-parsley toast rounds
- 1 (5.3-oz) pack fresh Chavrie goat cheese (in pyramid shape)
- 1/4 cup creamed unfiltered honey
- 16 cracked pepper water crackers
- 1 (4-oz) wedge President Triple Crème Brie Soft-Ripened Cheese, chilled
- 1/4 cup fig spread
- 1/4 cup Mariani Marcona Almonds
- 1 (5.3-oz) wedge Beemster Classic Gouda Cheese
- 1/4 cup apricot spread
- 8 pecan shortbread cookies, halved
- 1 (6-oz) block Roth Organic Sharp Cheddar Cheese
- 1/4 cup hot jalapeño pepper jelly

### Steps:

1. Drain and gently pat burrata dry; arrange on large serving platter (or cutting board). Arrange toast rounds around burrata.
2. Remove Chavrie goat cheese from all packaging (keeping the pyramid shape intact). Arrange goat cheese pyramid on same platter. Add honey to small bowl and place on platter next to goat cheese; surround both with pepper water crackers.
3. Slice chilled brie into 1/4-inch-thick wedges; arrange in slightly fanned by toast rounds, then place fig spread in small bowl and place next to brie. Add almonds to small bowl and align next to fig spread.
4. Slice gouda into 1/4-inch-thick slices and arrange slightly fanned on platter. Add apricot spread to small bowl and place next to gouda. Arrange cookies next to apricot spread.
5. Slice chilled cheddar block into 1/4-inch thick slices. Place slightly fanned out onto platter. Add jalapeño jelly to small bowl and arrange next to cheddar. Serve.

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*More Cheese recipes and pairings can be found at [www.mlandis.com](http://www.mlandis.com)*