

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

Artisan Cheese Board with Antinori Santa Christina Pinot Grigio



Artisan Cheese Board

Total Time - 30 minutes (Makes 4 servings)

Ingredients:

- 1 (8 oz- ball) BelGioioso sliced mozzarella
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon herbs de Provence
- 8 oz Emmi gruyere
- 8 oz Beemster 18-month aged Gouda
- 1/4 cup apricot spread
- 8 oz Rogue Creamery Smokey blue cheese
- 1/4 cup GreenWise Creamed Honey

Steps:

1. Divide BelGioioso sliced mozzarella onto 4 plates. Drizzle with extra-virgin olive oil and sprinkle with herbs de Provence.
2. Slice Emmi gruyere and divide onto the 4 plates.
3. Slice Beemster and divide onto the 4 plates. Place apricot spread into 4 small containers and place next to the gouda.
4. Slice Rogue Creamery Smokey blue cheese and divide onto the 4 plates. Place GreenWise Creamed Honey into 4 small containers and place next to the blue cheese.