

# [Festive Cheese Board](#)



[Watch Video](#)

## **Ingredients**

2 x 125g Community Co Double Brie

250 g Community Co Tasty Cheese block, cut into large triangles

220 g assorted crackers for cheese

100 g Danish salami, folded in quarters

200 g shaved prosciutto

120 g ham off the bone, folded in half

1/2 cup pistachio nuts, placed in a small dish

1/2 cup raspberries

1 cup cherry tomatoes

1 cup strawberries, halved

1/2 cucumber, cut into sticks

1/2 cup green split olives, place in a small dish

1 cup green grapes

### **Method:**

1. Visually divide the board into three sections, diagonally.
2. Start out on the bottom left corner section with crackers, cheeses and nuts.
3. Fill out the middle section; start with salami, prosciutto and ham on one end, then continue to fill up the area with berries and tomatoes.
4. Place the dish with olives at the top right corner of the board. Fill in the rest of the empty space with cucumber sticks and grapes.
5. Serve with a cheese knife and some cocktail skewers.