

Cream Cheese Board with A Twist



The new butter board! Make this easy appetiser for your next dinner party, brunch with your besties, or take to your next work function.

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Ingredients

2 x 250g cream cheese, softened

Cornichons or gherkins, sliced

Orange marmalade

Radishes, sliced thinly

Fresh dill, picked

Red sorrel leaves (optional)

Pickled red onion

1 Red onion, thinly sliced

1/4 cup white vinegar

1 tbsp salt

1 tbsp sugar

1/4 cup hot water

Method:

1. To make a quick pickle, add the vinegar, with salt, sugar and hot water. Add the sliced onions, stir, making sure the onions are submerged in the pickling liquid. Let it sit for 15-20 minutes. Set aside, till ready to use.
2. In a bowl, add the cream cheese and soften with a wooden spoon or spatula.
3. Spread the softened cream cheese on a wooden board. Layer with marmalade, the thinly sliced radishes, cornichons, pickled onions, dill and red sorrel leaves.
4. Serve with your favourite cracker, bread or choice of crudities.