



# CLASSIC CHEESEBOARD

[https://www.mainland.co.nz/recipe/Classic\\_Cheeseboard.html](https://www.mainland.co.nz/recipe/Classic_Cheeseboard.html)



PREP TIME

10 MINS

COOKING TIME

0 MINS

SERVES

6

You can't predict exactly when the cheese will be ready. Just like you can't predict when some old mates might turn up. That's why it always pays to have some Special Reserve on standby so you can be prepared for good times, any time.

## Ingredients

### Cheeses

- Mainland Special Reserve Epicure
- Mainland Special Reserve Smoked Cheddar
- Mainland Special Reserve Creamy Brie
- Mainland Special Reserve Creamy Blue

### Extras

- Fruit (we recommend Strawberries, Blueberries or Pears. Go with whatever is in season.)
- Cured meats - think Salami or Pepperoni
- Chutneys- Anything you fancy
- Selection of nuts
- Crackers

## Method

1. Pick up some Mainland Epicure, Smoked, Creamy Brie & Blue and add some delicious pairings to your board. You can easily do this with your pantry essentials, chutney, cured meats and seasonal fruits. And remember to always scatter your Mainland cheese board with a fantastic selection of crackers to compliment your cheese pairings.