



Mainland Special Reserve Cheeseboard Pairings

https://www.mainland.co.nz/recipe/Cheeseboard_Pairings.html



Prep Time
10 mins

COOKING Time
6-8

SERVES
0 mins

The starting point for any cheeseboard must be our Mainland Special Reserve cheeses. Then it comes down to carefully crafted pairings. We've taken six of our favourite Mainland cheeses and lined them up with an array of delicious pairings. We've done all the hard work so all you have to do is assemble and enjoy.

Ingredients

Mainland Special Reserve Creamy Camembert

- Danish Salami
- Herby Green Olives

Mainland Aged Cheddar Smoked

- Cherry Tomatoes (the more colourful the better)
- Chutney or relish
- Walnuts
- Honey (runny or comb)

Mainland Special Reserve

- Creamy Havarti
- Cornichons (or gherkins)
- Whole almonds, skin on

Mainland Aged Cheddar

- Epicure
- Champagne ham
- Juicy red grapes

Mainland Special Reserve

- Gruyere Style
- Blueberries
- Slices of green apple