

# WAIPAPA BAY

## CHEESE PLATE

*pair with Waipapa Bay Pinot Gris*

**SERVES:** 10-12

### INGREDIENTS:

#### cheese

chevre (goat cheese)  
rocquefort (or other blue cheese)  
triple cream brie  
smoked gouda

#### cured meat (optional)

prosciutto  
pancetta  
sopresetta

#### nuts

spicy candied pecans  
roasted almonds

#### fresh and dried fruits

fresh apple or pear  
grapes  
dates

#### spreads

fig jam (sweet)  
whole grain mustard  
(savory)

#### vehicles

slices of french bread  
wheat crackers  
pretzels

### INSTRUCTIONS:

On a large tray or baking sheet, place the cheeses and dips with space between each other. Next, place the meats. Put one type of meat near each kind of cheese, so that each type of meat is grouped together separately from another kind of meat. Repeat the placement with each subsequent category of food, so that there are little pockets of variety throughout the entire board. Fill all of the space!



*Recipe adapted from: The Kitchen Paper (thekitchenpaper.com)*