



CAMBOZOLA cheese board

Ingredients for two servings:

100 g	CAMBOZOLA	75 g	Olives
60 g	Italian salami	100 g	Grapes
60 g	Parma ham	50 g	Dates
50 g	Gruyère	50 g	Almonds
50 g	Parmesan	50 g	Cashews
50 g	ROUGETTE Landkäse	75 g	Bread sticks
3 tbsp	Jam	50 g	Crackers
75 g	Sun-dried tomatoes	75 g	Baguette

Preparation:

1. Wash and drain the grapes. Cut the CAMBOZOLA, Parmesan, ROUGETTE Landkäse, and Gruyère into slices. Put jam, olives, and sun-dried tomatoes each into a small bowl.
2. Arrange cheese, salami, ham, grapes, jam, olives, and sun-dried tomatoes on a large platter. Garnish with almonds and cashews. Serve with baguette, bread sticks, and crackers.

