Cheese Board

with Country Sour Cranberry Walnut Bread

Country Sour Cranberry Walnut Bread will be the star of the cheese board for your entertaining

Ingredients

Country Sour Cranberry Walnut Bread Olive Grapes Triple cream cheese Parmigiano Reggiano Salami Prosciutto Assorted nuts

Directions

1. Pull the cheese out of the refrigerator about an hour ahead of time. Put the cheeses on

the board

2. Place olives and nuts in bowls and spread them around the board

3. Arrange slices of meats and roll Prosciutto

4. Distribute country cranberry walnut bread around the board. Keep items that pair

together near each other

5. Fill in the gaps on the board with fruits

6.. Enjoy!

Country Sour Cranberry Walnut Bread

Country Sour Cranberry Walnut Bread is a rustic and crusty sourdough loaf studded with cranberry and walnut

It is crafted with natural leavening, low in fat, high in antioxidant and omega 3 fatty acids

We suggest you to consume the bread within 3-5 days in since no preservatives or additives are added





Brie and Prosciutto

on Country Sour Cranberry Walnut Bread

Creamy brie and savory prosciutto on crunchy Country Sour Cranberry Walnut Bread

Ingredients

1 slice 3/4 inch cut Country Sour Cranberry Walnut Bread Brie Cheese Prosciutto 2 tbsp honey Roasted nuts (optional)

Directions

- 1. Toast Country Sour Cranberry Walnut Bread
- 2. Slice brie onto toasted bread
- 3. Top with Prosciutto, add a drizzle of honey and sprinkle
- crushed nuts
- 4. Enjoy!

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