



Maritime Cheese & Fruit Board

Ingredients

Serves 10-12 people

- 1- 270g block Dairy Isle Old Cheddar – cut into cubes
- 1- 270g block Dairy Isle Mild Cheddar – cut into triangles
- 1- 270g block Dairy Isle Medium Cheddar – cut into fingers
- 1- 270g block Dairy Isle Aged Sharp Cheddar – cut into triangles
- 1- 270g block Dairy Isle Mozzarella – cut into cubes
- 1- 270g block Dairy Isle Marble – cut into rectangles
- 1 lb Red Grapes
- 1 lb Green Grapes
- 1 package of local Strawberries
- 1 package of Wild Nova Scotia Blueberries
- 1 package of Raspberries
- 1 Honeycrisp Apple – cut in wedges
- Ciabatta or 1/2 baguette sliced into bite-sized croutons

Method

- On a large cutting board – cut up all the cheeses in different shapes and place them in piles on the platter.
- Wash all of the fruit and place on platter with the cheeses.
- Lastly, place the bowl of sweet dip on the platter.
- Serve with crusty bread croutons or crackers.

Sweet Honey Dip

Makes 1/2 cup

- 1/2 cup vanilla yogurt
- 1/2 cup sour cream
- 4 tbsp Local honey
- 1/4 tsp cracked pepper
- Whip ingredients together and you have a dip ready to go!