

Haigh's Chocolate & Cheese Board

Preparation time: 15 minutes | **Serves:** 6

Elevate your next dessert cheese board with chocolate! Combine complimentary flavours with chocolate, like nuts, dried fruits, grapes, figs, stone fruits, triple cream brie, goat cheese and crackers, to create a stress free dessert for your next dinner party.

Ingredients

150g Haigh's Milk Chocolate Pastilles
200g Haigh's Macadamia Brittle
6 x Haigh's Cabinet Chocolates
200g Haigh's Dark Premium Fruit & Nut Block
200g Haigh's Fruit & Nut Mixture
1 x Haigh's Milk Chocolate Squares Bundle
1 x Haigh's Dark Chocolate Squares Bundle

200g Dried orchard blend
50g Salted mixed roasted nuts
200g Red grapes
100g Activated Charcoal Crispbreads
100g Fig & Black Olive Crispbreads
200g aged goats cheese, sliced
180g French Triple cream brie

Servingware

32.5cm diameter black marble platter (eg. Wheel & Barrow)
2 small serving bowls (eg. Myer)

1. To assemble cheese board, start by placing bowls on the board and then fill in the remaining space with different elements working out to the edges.

For more recipes: visit haighschocolates.com.au/recipes

Purchase Haigh's chocolates instore and online