



DIY CHARCUTERIE PLATTER

USING CO-OP GOLD PURE WHITE TRUFFLE MUSTARD

INGREDIENTS

goat cheese
double smoked cheddar
select salami varieties
Freybe Paté
CO-OP GOLD Stuffed Olives
CO-OP GOLD Mixed Nuts
CO-OP GOLD PURE White Truffle Mustard
Raincoast Crisps
CO-OP GOLD Pita Crackers
fresh grapes

DIRECTIONS

Prep. Time: 15 minutes
Cook Time: 0 minutes
Serves: 8-10 appetizer

Start by placing a few of your favourite cheeses on a large cutting board or marble slab. We recommend pairing different flavour profiles like goat cheese (soft and mild) and double smoked cheddar (hard and rich). Pre-slice cheese that may be difficult to spread or cut.

Layer the surface with sliced cured meats like salami and place Freybe Paté in an accessible spot.

Next, fill in the empty space on the surface with CO-OP GOLD Pita Crackers, Raincoast Crisps, or another cracker of your choice.

Dish and serve with CO-OP GOLD Stuffed Olives and CO-OP GOLD PURE White Truffle Mustard. Garnish with CO-OP Gold Mixed Nuts and grapes.