

CHEESE & HONEYCOMB PLATTER



Cheese and honey are a naturally delicious combination and this healthy platter is so easy to prepare when entertaining guests.

INGREDIENTS

- My Dad's Honey Certified Organic Honeycomb
- Assorted fruits - apple slices, sliced plum, strawberries, and grapes
- Assorted meats - ham and salami
- Savory biscuits - rice crackers, pretzels
- Dip - sweet potato dip
- Cheese - cheddar (for hard cheese); brie or Camembert (for soft cheese)
- Optional: vegetable sticks, nuts, berries, bread

INSTRUCTIONS

- Start with your raw honeycomb. Lay out your honeycomb and cheeses in a way that your board will have a nice balanced layout.
- Fill the remaining space with fruits, crackers, and meats. You can even add some nuts, berries, olives, vegetable sticks like carrots & celery, and bread.
- There are no rules in preparing your platter but it is recommended to have a savory biscuit, soft cheese, and honeycomb put together.
- You can also serve a dish of honey on the side of the platter with a small spoon so guests can drizzle it themselves.

Blog link: www.mydadshoney.com.au/blog/cheese-and-honeycomb-platter



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