



# MAINLAND SPECIAL RESERVE CHEESBOARD PAIRINGS

[https://www.mainland.co.nz/recipe/Cheeseboard\\_Pairings.html](https://www.mainland.co.nz/recipe/Cheeseboard_Pairings.html)



PREP TIME  
**10 MINS**

COOKING TIME  
**0 MINS**

SERVES  
**6-8**

The starting point for any cheeseboard must be our Mainland Special Reserve cheeses. Then it comes down to carefully crafted pairings. We've taken six of our favourite Mainland cheeses and lined them up with an array of delicious pairings. We've done all the hard work so all you have to do is assemble and enjoy.

## Ingredients

### Mainland Special Reserve Creamy Camembert

- Danish Salami
- Herby Green Olives

### Mainland Aged Cheddar Smoked

- Cherry Tomatoes (the more colourful the better)
- Chutney or relish

### Mainland Special Reserve Creamy Blue

- Walnuts
- Honey (runny or comb)

### Mainland Special Reserve Creamy Havarti

- Cornichons (or gherkins)
- Whole almonds, skin on

### Mainland Aged Cheddar Epicure

- Champagne ham
- Juicy red grapes

### Mainland Special Reserve Gruyere Style

- Blueberries
- Slices of green apple

## Method

Whether creating a large cheeseboard to feed the family, or a small one for a quiet night in, we've got the perfect Mainland Special Reserve Cheeseboard pairings. Pick a few of your favourite cheeses alongside the recommended pairing, and get started on creating the perfect cheeseboard. And remember to always scatter your Mainland cheese board with a fantastic selection of crackers to compliment your cheese pairings.