



Gouda, Goat Cheese & Prosciutto Board

with Fresh Pear & Marinated Olives



30min



2 Servings

Variety is key for this abundant cheese board that makes any occasion a festive one. Fresh goat cheese is gently flavored with lavender and fennel pollen, and it accompanies aged gouda as the creamy centerpieces. Alongside we serve delicate slices of prosciutto, sliced fresh pear, crispy crostini, a variety of marinated olives, and hot honey for drizzling. (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion)

What we send

- 1 mini baguette ^{2,3}
- ¼ oz Tuscan spice blend
- 2 (1 oz) Castelvetrano olives
- 2 (1 oz) Kalamata olives
- 1 pear
- 2 (½ oz) Mike's Hot Honey
- 5 oz aged gouda cheese ¹
- 4 oz Purple Haze goat cheese ¹
- 2 oz prosciutto

What you need

- ¼ c olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microwave

Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

Allergens

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 470kcal, Fat 27g, Carbs 37g, Protein 23g



1. Toast crostini

Preheat oven to 425°F with a rack in the center.

Slice **baguette** on an angle into ¼-inch thick pieces; transfer to a rimmed baking sheet. Generously drizzle with **oil** and sprinkle with **salt** and **pepper**.

Bake on center oven rack until crisped and browned, 8-10 minutes. Let cool.



2. Marinate olives

In a medium bowl, microwave **¼ cup oil** until just sizzling, 30-60 seconds. Add **2 teaspoons Tuscan spice blend** and **all of the olives**. Stir to combine.



3. Prep pear & honey

Halve **pear**, remove stem and seeds, and thinly slice.

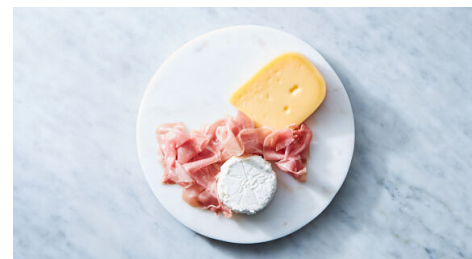
Into a small bowl, add **all of the hot honey**.



4. Arrange cheese

Arrange **cheeses** on board 30 minutes before serving to let them come to room temperature.

Here are some tips to customize your cheese board: You can serve the cheese whole, or cut them into different shapes like cubes, wedges, or slices. If you want to add even more cheeses, create variety by choosing a mixture of soft and hard cheese, cow and goat cheese, and fresh and aged cheese.



5. Add prosciutto

Arrange **prosciutto** next to **cheeses**.

There are many ways to arrange meats like prosciutto on a board: You can drape them like ribbons by gently folding back and forth onto the board. For a neater presentation, fold them into quarters or triangles. You can even roll them up into a rose shape!



6. Finish & serve

Add **crostini**, **pears**, **olives**, and **hot honey**. Enjoy!

Build your cheese board by adding the largest ingredients first, then fill in the gaps with nuts, olives, or fruit. You can pile everything together to create a full-looking board, or space them out for neatness. Get creative by playing with color, texture, and shapes!