

Olive Oil Spiced Pumpkin Seeds and Pumpkin Apple Chutney Accents

SERVES: 6
PREP + COOK TIME: 45 minutes

INGREDIENTS

Olive Oil Spiced Pumpkin Seeds (See Recipe)

Pumpkin Apple Chutney (See Recipe)

Select various premium cheeses. These are our favorites from the U.S.:

Fresh Cheese: Bellwether Farms Basket Ricotta Hand-Dipped Whole Milk Ricotta made in California. Alternative: Mozzarella. Accent with GC Napa Valley Natural Culinary Lavender Infused Honey

Soft Creamy Cheese: Foggy Morning 100% Fromage Blanc-style made with organic farmstead cow's milk from Nicasio Valley Cheese Company in California. Alternative: Triple cream brie or goat cheese. Accent with Pumpkin Apple Chutney.

Cheddar Cheese: Red Rock Orange from Wisconsin is cheddar that meets blue cheese in an epiphany of complementary colors. Alternative: A high quality white or orange cheddar. Accent with Olive Oil Spiced Pumpkin Seeds.

Sheep's Milk Cheese: Hidden Springs Creamery has a nutty, fruity, Manchego-style. Alternative: Manchego or Pecorino.

Smoked Cheese: Oregon Blue from Rogue Creamery is cold smoked with Oregon hazelnuts. Alternative: Gouda or mozzarella.

Firm Cheese: Gruyere. Alternative: Parmigiano Reggiano or Asiago

Finishing touches: Crispy crackers, crostini, sliced baguette, breadsticks, etc.



TO PREPARE

- Prepare Olive Oil Spiced Pumpkin Seeds and Pumpkin Apple Chutney. (See Recipes)
- Cut cheeses in different shapes and sizes or leave in a block or wedge and add a small knife.

TO SERVE

Showcase your creation on our Barrel Wood Stave Platter or Barrel Head Tray. Alternative: Wood cutting board, marble slab, or slate board.

Adding Olive Oil Spiced Pumpkin Seeds and Pumpkin Apple Chutney elevates the fine cheeses. Garnish cheese board with beauty from the garden: herb sprigs, flowers, and greens. Select from the following Foodie recipes to accent your cheeses:

- Lavender Lemon Goat Cheese Log with Tarragon Pink Peppercorn
- Spiced Olive-Orange Candied Almond Tapenade
- GC Napa Valley Spiced Kalamata Olives
- Orange Marjoram Candied Almonds

WINE PAIRING

2018 Pietro Family Cellars My Angelina White Wine, Napa Valley (Traditional white Bordeaux-style blend)

