

Formaggi e frutta (Fruit & Cheese course) (10-11 servings)

Ingredients:

Assorted Italian Cheeses

Several assorted fruits: Grapes, Raspberries, Strawberries cut in half

Fig preserves

English crackers

Method:

Unwrap cheeses and allow to come to room temperature.

Arrange cheeses and fruit on a platter or cheese board; be sure that each guest has a small plate and a knife.

Serve

