

Boursin Cheese Christmas Tree Board

INGREDIENTS

- 2 boxes Boursin Garlic & Fine Herbs, softened (5.2 oz each)
- 3 tablespoons cranberry jam (or whole-berry cranberry sauce)
- 3 tablespoons finely chopped pistachios
- 1-2 teaspoons hot honey
- 2-3 slices sharp cheddar or gouda, cut into small stars
- Pinch of flaky sea salt (optional but recommended)
- Crackers, crostini, or sliced baguette for serving

DIRECTIONS

1. Spread softened Boursin onto a board and shape it into a loose triangle (like a Christmas tree). Keep the edges soft and natural.
2. Spoon small dollops or light streaks of cranberry jam over the cheese.
3. Sprinkle chopped pistachios over the top.
4. Drizzle a little hot honey over everything.
5. Place one larger cheese star at the top and smaller stars on the "tree."
6. Add a pinch of flaky sea salt.
7. *Optional: Brush the cheese stars lightly with edible gold or pearl dust.*
8. Surround with crackers, pretzels, or sliced baguette. Serve right away or chill for up to 2 hours.