

# GLUTEN FREE FLAT BREAD CHARCUTERIE BOARD

PREPARE TIME:

30 min

COOK TIME:

8 min

SERVING:

3-4

Chef Chris Naeff



## INGREDIENTS:

- 1 ea Cauliflower Flat bread
- 2 oz Prosciutto
- 2oz Pepperoni
- 1 oz Genoa Salami
- 1 oz Jack Links peppered Beef Jerky
- 2 oz Goat cheese
- 2 oz Galbani Shaved Parmesan
- 2 Oz Pepper Jack Cheese
- 1 ea Cranberry Almond Kind Bar
- 2 oz Mixed olives
- 1 tsp McCormick Italian Seasoning
- 1 Tbs McCormick Harissa Spice Blend
- 2T Zatarain's Creole Mustard
- 2 oz Pickled Vegetables
- 1 Gal FootHill Farms Pickling Brine

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## DIRECTIONS:

1. Brush the Flat bread with Olive Oil and brown off in the oven
2. Roll the Goat cheese in Harissa Spice and cut to portion
3. Marinate olives in Olive oil and Italian seasoning
4. Cut and Pickle Vegetables over night
5. Assemble all ingredients on your Flat Bread and serve

Serve as a sharable Appetizer

