



INGREDIENTS

- 3 packages Briette Tropical
- ¼ watermelon
- ¼ pineapple
- 1 dragon fruit
- 1 mango
- 2 kiwis
- 2 passionfruits
- 200 g green grapes
- Mint (as garnish)
- Edible flowers (as garnish)

Fruit and Cheese Plate with **Briette Tropical**

INSTRUCTIONS

1. Cut the watermelon into triangles. Cut the pineapple into small triangles. Slice the dragon fruit, then cut half of the slices in half. Peel and slice the mango. Cut the passionfruits in half. Peel and slice the kiwis. Slice one package of Briette Tropical and cut the other into six pieces. Leave the third whole.
2. Place the cheese slices on the cheese board. Arrange the cut fruit and grapes on the board around the cheese. Garnish the cheese board with mint leaves and edible flowers.

Enjoy your meal!



20 minutes



4 servings



493.7 kcal
2059.0 KJ
17.1 g protein
30.2 g fat
36.5 g carbs