

WHAT'S ON LORETTA'S SONOMA TABLE:

**SIGNATURE CHEESE BOARD  
WITH SPICY TOMATO-PEPPER JAM,  
HIMALAYAN SALTED ALMONDS &  
SIX-SEED CRACKERS**

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**“LIFE-CHANGING CRACKERS” (adapted from My New Roots)**

**Ingredients:**

1 cup sunflower seeds  
½ cup flax seeds  
⅓ cup pumpkin seeds  
¼ cup sesame seeds  
1 ½ cups rolled oats  
2 tablespoons chia seeds  
4 tablespoons psyllium seed husks (3 tablespoons if using psyllium husk powder)  
1 ½ teaspoon fine-grain sea salt  
1 tablespoon maple syrup  
3 tablespoons melted coconut oil or ghee  
1 ½ cups water

**Directions:**

Combine all dry ingredients in a large bowl, stirring well. Whisk maple syrup, oil, and water together in a measuring cup, then add to the dry ingredients, blending together until all liquid has been

absorbed, forming a thick dough. If the dough is too dense to mix, add one or two teaspoons of water at a time until ingredients are fully combined.

Divide the dough roughly in two pieces. Gather one dough half into a ball and place it between two sheets of parchment paper. Using a rolling pin, firmly roll the dough out into a thin sheet. Remove top layer of baking paper, and using the tip of a knife, score the dough into rectangles of your desired size. Repeat process with remaining half of dough. Allow dough to rest on your counter for at least two hours, or as long as all day, or overnight.

Preheat oven to 350° F. Slide the dough sheets, still atop their parchment paper, onto cookie sheets and bake for 20 minutes. Remove cookie sheets from oven, flip the whole crispbread over, using another cookie sheet if possible (if it breaks a bit, don't worry!), and peel the parchment paper off the back. Return crispbread to oven to bake for another 10 minutes, until fully dry, crisp, and golden around the edges.

Allow to cool completely, then break crispbread along scored lines to create crackers. Enjoy immediately or store in an airtight container for up to 3 weeks.

*Makes 2 baking sheets of crispbread.*

## **SPICY TOMATO-PEPPER JAM (adapted from the Crossroads cookbook)**

### **Ingredients:**

4 large beefsteak tomatoes (about 2 pounds), coarsely chopped, or one 28-ounce can whole tomatoes, preferably San Marzano

6 garlic cloves, thinly sliced

2 banana, Hungarian wax, Cubanelle, or Anaheim peppers, finely chopped

1 small onion, finely chopped

juice of 3 limes

3 tablespoons light brown sugar

¼ cup fresh basil leaves, chopped

¼ cup fresh flat-leaf parsley leaves, chopped

2 tablespoons tomato paste  
½ teaspoon kosher salt  
¼ teaspoon freshly ground black pepper

**Directions:**

Place tomatoes in a large saucepan over medium-high heat. Add garlic, peppers, onion, lime juice, sugar, and herbs, stir together, and bring to a boil. Reduce heat to low, stir in tomato paste, and simmer, uncovered, for 1 to 1 ½ hours. As the tomatoes soften, smash and break them apart into chunky pieces with a wooden spoon. Season with the salt and pepper and let cool. The jam is done when the mixture has reduced and is very thick.

The jam will keep for up to 5 days covered in the refrigerator.

Makes 3 cups of jam.

## **HIMALAYAN SALTED ALMONDS**

**Ingredients:**

2 cups plain almonds  
1 tablespoon Himalayan (pink) salt  
1 to 2 tablespoons water

**Directions:**

Preheat oven to 325° F. Mix Himalayan salt and water to make a paste, then with the almonds combine in a medium bowl. Transfer almonds to a parchment-paper-lined sheet pan and cook 10 to 15 minutes until done to your liking. Can be stored in an airtight container for several weeks.

## **RECOMMENDED CHEESES**

Piave Vecchio  
aged Gouda

## **RECOMMENDED GARNISHES (pick and choose)**

honey  
rosemary, thyme, or lavender sprigs  
figs  
caper berries  
spicy tomato-pepper jam (recipe above)  
Himalayan salted almonds (recipe above)

## **FINISHING TOUCHES**

Array cheeses, crackers, condiments, and garnishes on a large cheese board and serve.

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