

HOW TO BUILD THE PERFECT Charcuterie Board



STEP 1

Get a charcuterie board that is suitable for the amount of food & guests you will serve



STEP 2

Add structure to your charcuterie board by placing bowls, ramekins, serving spoons, forks, cheese cutters & spreaders on it



STEP 3

Place your meats on the board such as: salami, sopresatta, & paté. Loosely pile some meats, fold others into quarters, roll some up & fold them in half to add more depth to your board



STEP 8

Lastly, garnish your beautiful board with sprigs of fresh herbs. Then serve &...

enjoy!



STEP 7

Add your condiments to your small bowls & ramekins. They are key to building the perfect bite. Hummus, grainy mustard, cheese spread, jam, & honey, are all great condiments to add to your board.



STEP 4

Add your cheeses to the board: a hard cheese such as parmesan, a semi-hard cheese such as smoked gouda & a soft cheese such as brie



STEP 6

Add sweet fruits, fresh veggies & pickled veggies to add flavor & help balance the richness of your meats & cheeses. Olives, pickled onions, pickles, figs, berries, apples, grapes, grape tomatoes, raw nuts, & dried fruits are all great options



STEP 5

Add your crunchy treats next to your cheeses. These are the vehicles your guests will use to bring the deliciousness from your charcuterie board to their mouths

Quantity per guest

As an appetizer

Meats: 2oz

Cheese: 2oz

Crackers/breads: 4oz

Fruits or Vegetables: 2 pieces

As the main course

Meats: 4 oz

Cheeses: 3oz

Crackers/breads: 7oz

Fruits or Vegetables: 4 pieces