

Charcuterie Board Design





Practice Presentation

Fun fact: We eat with our eyes. You may have picked out the most luscious, creamy, artisanal cheese -but making it look appetizing will actually improve its taste even more.

(Seriously, it's science.) Here are a few quick tips to making an Instagram-worthy charcuterie board:

- Try layering your cheese and meat on a wooden platter for a rustic feel.
- Keep to odd numbers, like five cheeses and three meats, for an aesthetically pleasing arrangement.
- Use accompaniments, like fruits, nuts, and jams to fill in gaps in the board and make it look more abundant. Just make sure there's enough room for guests to cut the cheeses.
- Cut a few slices of at least one of the cheeses before serving

CHOCOLATE

CANDY

TINY TOASTS

CRACKERS

GOOEY CHEESE

BRIE ME,
BABY



THE MOST
EXPENSIVE
MEAT(S) YOU
CAN FIND

SALTY
NUTS

MORE
CHEESE

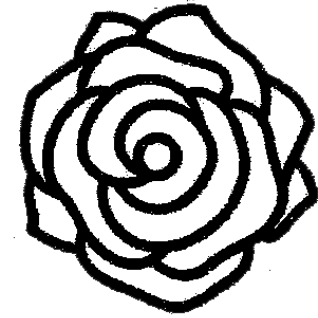
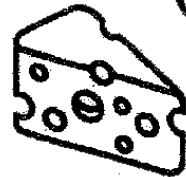
DRIED FRUIT

PICKLED
VEGGIE

JAM

PROSCUITTO
(SO GOOD)

NORMAL
FRUIT



SALAMI
ROSE

MORE
CHEESE





Charcuterie Board Tips

The best parties are ones with a big charcuterie board.

Whether it's your first time setting up a cheese platter or you're a seasoned charcuterie veteran, here are some best practices to keep in mind.







Plan Out Portions

There's nothing more tragic than leftover cheese that's been sitting out slightly too long to salvage. Planning out the right portions for your guests makes sure that no delicious cheese or meat goes to waste.

If cheese is the main event (as it usually is), plan on each guest eating about eight ounces of cheese, or about half a pound. If cheese is the appetizer or dessert, plan on each guest eating two to four ounces of cheese. Adding in crunchy accompaniments is a great way to add some more interest and variety. Nuts are a great place to start, try some pecans with gouda, or cashews with blue cheese.

Charcuterie Board Serving Size Breakdown

2-9 PEOPLE

2 cheeses - 1 soft + 1 hard + 1 meat + 1 spread + 1 fruit/veggie

10-20 PEOPLE

3 cheeses - 1 sweet + 1 pungent + 1 hard + 2 meats + 1 spread + 2 fruit/veggie + 1 pickled item

21-30 PEOPLE

4 cheeses - 1 sweet + 1 pungent + 1 hard + 1 semi-soft

2-3 meats + 2 spread (1 sweet + 1 savory) + 2 fruit/veggie + 1 pickled item

31-40 PEOPLE

5 cheeses - 1 sweet + 1 pungent + 1 hard + 1 semi-soft + 1 dealer's choice

3 meats + 2 spread (1 sweet + 1 savory) + 3 fruit/veggie + 1 pickled item + 1 mixed nuts



IC



Include a Variety of Textures

Make sure to include cheeses with contrasting flavors and textures: a soft mascarpone and a firm GranQueso®; a mild mozzarella and a full-bodied cheddar blue; a salty feta and a smoky gouda.

Including different types of cheeses keeps guests interested in the platter and ensures that there's something for everyone.

Try picking out a couple crowd-favorites that you know will be satisfying and adding in a more challenging cheese to broaden horizons. We love The Blue Jay, an ultra-creamy blue cheese with juniper berries, and Fenugreek gouda.



Charcuterie Board Guide & Ideas

Break & Crackers

Baguettes
Crostini Crackers
Rice Crackers
Rosemary Crackers
Sea Salt Crackers
Pretzel Crisps

Cheese

Brie
Mozzarella
Goat Cheese
Gouda
Cheddar
Cream Cheese

Meats

Prosciutto
Salami
Pepperoni
Mortadella
Sopressata
Chorizo



Nuts & Olives

Marcona Almonds
Candied Pecans
Cashews
Kalamata Olives
Garlic Stuffed Olives

Veggies

Sweet Peppers
Cherry Tomatoes
Small Pickles
Capers
Cucumbers

Dips & Spreads

Hummus
Spicy Fruit Jams
Artichoke Dip
Honey
Tapenade





Must try meat and cheese pairings:

- **Salami and Gouda**
 - Salami is a popular charcuterie choice that pairs well with gouda cheese, which comes in various flavors like spicy, sweet, and savory.
- **Prosciutto and Parmesan**
 - Parmesan and prosciutto create a delectable combination of salty, aged flavors that tantalize the palate.
- **Soppressata and Havarti**
 - Soppressata, a versatile dry salami made from pork or beef, pair perfectly with creamy havarti cheese, enhancing the salami's herb and spice flavors while highlighting the cheese's nutty, earthy notes.

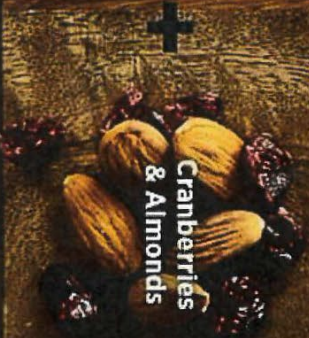
**SEMI-FIRM
CHEESES**



Dark Bread



Manchego



Cranberries
& Almonds

**FRESH
CHEESES**



Wafer Crisps

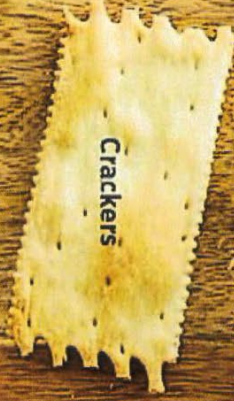


Goat
Cheese



Sun-Dried
Tomatoes

**FIRM
CHEESES**



Crackers



Aged
Gouda



Dried
Apricots

**SOFT
CHEESES**



Baguette



Brie

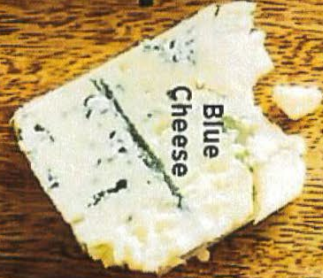


Pear
Slices

**BLUE
CHEESES**



Oatcakes



Blue
Cheese



Walnuts &
Honey



Meat and Cheese Accompaniments

Pairing meat and cheese is an art form; when properly done, adding in other accompaniments brings your cheese board to the next level, Try adding sweet, crunchy, and savory elements to your next charcuterie board.

- **Sweet**

- Many cheeses have a slight sweetness to them, so pairing them with fruit is a great way to draw out those subtle.

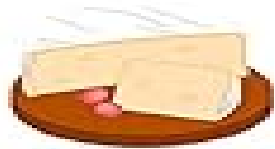
- **Crunchy**

- Adding in crunchy accompaniments is a great way to add some more interest and variety. Nuts are a great place to start, try some pecans with gouda, or cashews with blue cheese.

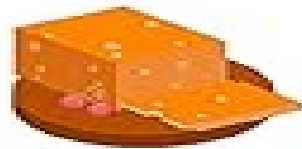
- **Savory**

- Olives bring a savory, salty blend that spice up your cheeses. Cranberry chutney hits that sweet-savory balance just right and is particularly great around the winter holidays. Cornichons -French for tiny pickles -are both adorably small and deliciously tart while adding in some much-needed acidity to cut the richness.

CHEESE KNIFE GUIDE



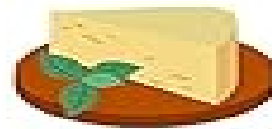
Brie



Cheddar



Manchego



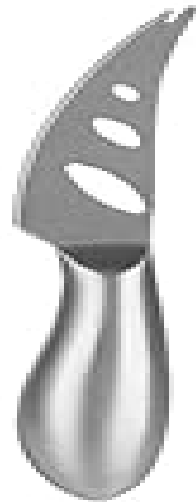
Parmesan



Gruyere



Cream cheese



PRONGED KNIFE

A versatile knife for cutting and slicing a variety of soft cheeses like brie as well as firm cheeses. Its fork tip can also be used to serve cheese.



THIN KNIFE

Designed to cut semi-firm cheeses like jack or Cheddar, as well as soft cheeses like Brie.



HEART KNIFE

Dynamic all-purpose knife that is great for cutting hard cheeses like parmesan into bite-size pieces.



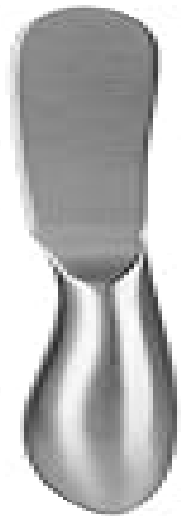
SERVING KNIFE

Use simply to serve guests, or to hold harder, firmer cheeses as you slice them.



CHISEL KNIFE

Cut crumbly soft cheese, or shave, chip and cube firm cheese like Parmesan, Emmentaler, Asiago, and aged cheddars.



SPREADER KNIFE

For evenly spreading soft or crumbled cheese onto crackers and other accompanying foods.

MOSCATO D'ASTI
& GORGONZOLA



SANGIOVESE
& PECORINO
TOSCANO



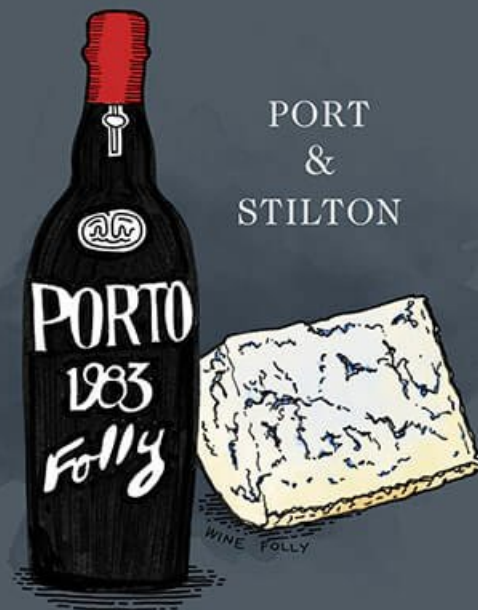
BUBBLES
&
BRIE



SAUVIGNON
BLANC &
GOAT CHEESE



PORT
&
STILTON



RIESLING &
RACLETTE



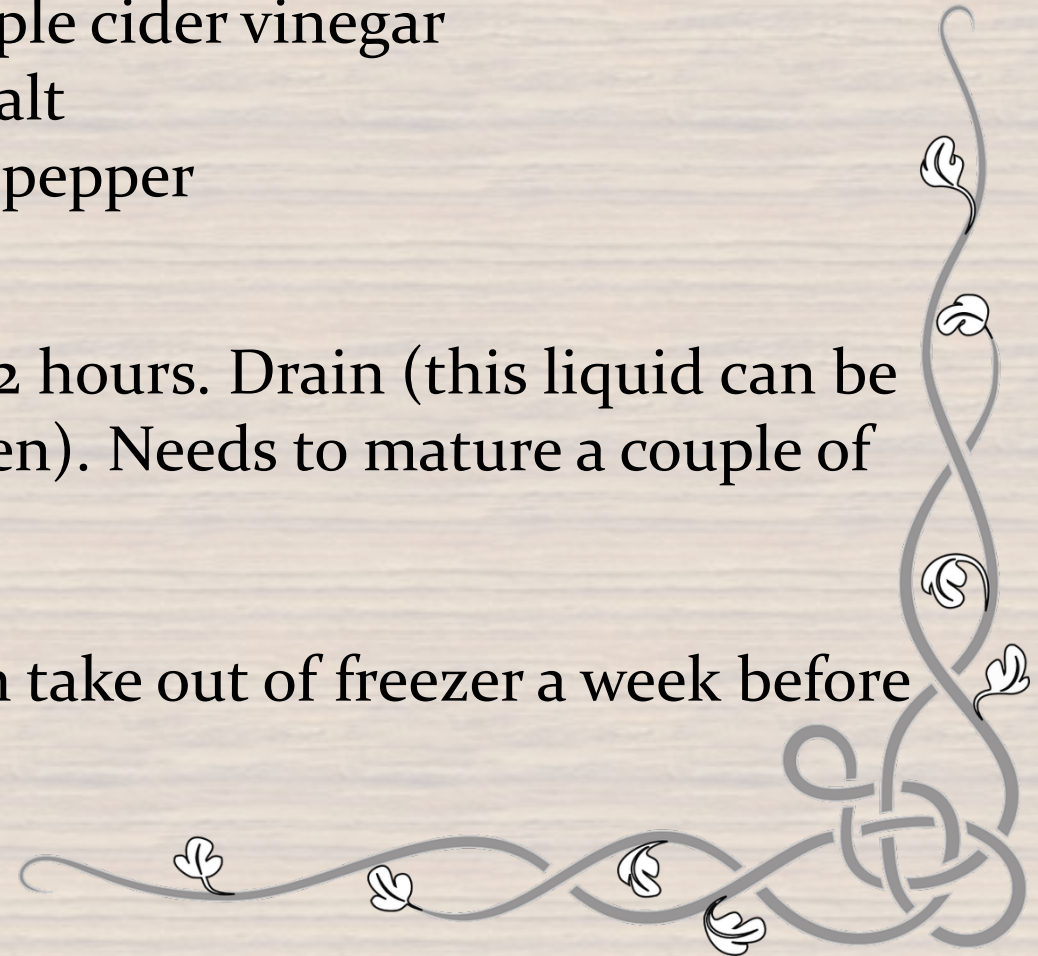
OLD FASHIONED SCOTTISH APPLE & GINGER CHUTNEY

1 lb. onions, finely chopped
2 lbs. apples, roughly chopped
4 oz. raisins
1 oz. fresh ginger root grated
1 tsp. dried ginger
1 tsp. cinnamon
½ tsp. allspice

¼tsp. cardamom
¼ tsp. cloves 10 gratings nutmeg
1 lb. brown sugar
2 c. apple cider vinegar
1 tsp. salt
½ tsp. pepper

Put in crockpot on high for 2 hours then low for 2 hours. Drain (this liquid can be saved and used as a marinade for pork or chicken). Needs to mature a couple of weeks.

Makes about 8 cups. This can be frozen. If frozen take out of freezer a week before serving.



CHEESE SPREAD

SIMILAR TO WHAT "PRENGERS" SERVED

2 sticks of butter

8 oz. cream cheese

Whip together

ADD: 5 oz. Roka Blue Cheese-Kraft salad dressing

10 oz. Cheez Whiz

8 oz. Velveeta cheese -cubed

1 tsp. garlic salt

1/8 tsp. onion powder

Whip for 10 minutes.

Refrigerate for at least 2 hours before serving.

