

How To Make A Great Charcuterie Board

First : The board!

You can use a wooden plank, a favorite platter or a lazy susan. You can use whatever size or shape you like and more than one if you want to group certain things together. You will need some small bowls for jam, olives and other spreadables, and some small serving spoons or spreading knives.

The Cheese!

Choose what you like. Include a variety of at least three cheeses and ones that are different from each other. A hard cheese, a soft cheese, a spreadable cheese, something pungent, something mellow, different in color or texture...



The Meat!

Just like the cheeses, you can choose whatever meats you like! Use some good quality pepperoni, varieties of salami, and sausage, some sliced, maybe some thinly sliced and rolled etc. Think about what will work best for your guests. Lots of vegetarians, maybe no meat. Substitute with nuts and dried fruit.

Fruit!

Dried fruits such as apricots or cherries, figs, and dried pineapple work well and provide color and texture. Berries are great scattered on the board and a beautiful bunch of grapes. The small fruits can fill in the spaces.

Perhaps a pomegranate halved and placed aesthetically on the board is also appealing. Making your board look plentiful (yes, crowded) makes it appealing. Be sure people can easily serve themselves.

What else?

Jellies and jams, cornichon or other small pickles or olives are also a great contrast. Or perhaps a small bowl with spreadable cheese. And don't forget the crackers or bread. There can be some on the board and some in a nearby basket.

Get creative ! Enjoy designing your perfect Charcuterie Board.