# Glassic CHARCUTERIE



Charcuterie, pronounced shar-koo-tuh-ree.

Originated in 15th century France and refers to preserved or cured meats.

The options are endless when it comes to meat and cheese.

### CHEESE

**Soft Cheeses**: Spreadable, flavorful, and boasting a buttery texture. Try Brie, Camembert, Ricotta, or Gorgonzola.

**Semi-Soft Cheeses:** Easy to slice, creamy, and mild in flavor. Give Fontina, Havarti, or Muenster a try.

**Firm Cheeses:** More flavorful then semi-soft, firm cheese can be sliced and eaten by itself or paired. Cheddar, Gouda, Stilton, Jarlsberg, and Manchego are a great addition to any flavor palette.

**Hard Cheeses:** The most intense in flavor, hard cheeses include Asiago, Parmesan, Parmigiano-Reggiano, and Pecorino-Romano.

## MEAT

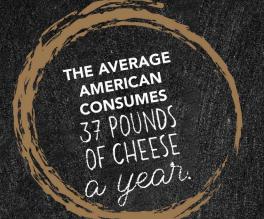
Bresaola: A cured Italian beef, with a deep reddish color.

**Dry-Cured Pork:** Capicola, Serrano Ham, or Prosciutto. pink or red in color.

**Salami:** Aged sausage made of ground pork or beef, seasoned with spices. Try Sopressata, Chorizo, Genoa, or Pepperoni.

## ASSEMBLING THE BOARD

- Place the cheese around the board. Cut cheese into different shapes like cubes, slices, or triangles for easier identification. Pre-slice a few pieces off blocks or wheels to encourage guests to interact. This also makes it easier to keep the line moving.
- 2. Arrange meat. Pair complimentary meats and cheeses together. Try different folding and arranging techniques to bring texture and variety. You want everything on the board to be easy to grab.
- 3. Place jars, honey, jams, pickled vegetables, and any other items that are potentially messy or in a container on the board. Make sure to include a serving spoon!
- 4. Fill blank space. Go the extra mile with vegetables, fruit, breads, crackers, and nuts. More is more!
- 5. If you can't fit everything on the board, utilize bread baskets or keep extras in the back.



# HOW MUCH FOOD DO I NEED?

If serving as an appetizer, allow for 2-3 ounces of meat and cheese per person. Double the serving size if you intend to serve as a main course.

#### **SUPPLIES**

#### **Preparation**

**Cutting Board** 

**Cutting Knives** 

#### Charcuterie Board

Small Jars, Bowls

Spreading Knives

#### **Serving Ware**

Plates, Bowls

Utensils

Toothpicks

#### **FRUITS & VEGETABLES**

Sliced Apples, Pears, and

Peaches

Red, Green, and Purple Grapes

Mix colors and textures.

Dried Fruits and Figs

**Bell Peppers** 

Dates

Olives

Pickles

#### **EXTRAS**

Cashews

Almonds

Mixed Nuts Bread

Crackers

Pretzels

#### **SPREADS**

Fig Jam

Fruit Preserves

Honey

Pepper Jelly

Use small bowls for wet items like pickles, olives, fruit spreads, and honey.

A "river" of

prosciutto flows across this board.

Salami Roses are a great visual interest!

Brie is a soft cheese well known for its creamy flavor.

Fill all available space. Nuts and parmesan crisps work to fill small spaces.

Raspberry jam adds asweet touch to board components.

Cut cheese into different shapes- this Gouda was cut into thin triangles.

Fruit is an easy filler and great way to incorporate color. Use both fresh and dried.

Soft and spreadable goat cheese.

Asiago, a hard cheese is shown partially crumbled.

Crackers come in a variety of shapes, sizes, and color.

#### SAFE HANDLING

Cheese should be served room temperature to enhance flavor. For best results, set cheese out for 1 hour before serving. Meat can be left at room temperature for 2 hours. Cheese can be left at room temperature for up to 4 hours.