

# Classic 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 than 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.

1. 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.

THE AVERAGE  
AMERICAN  
CONSUMES  
37 POUNDS  
OF CHEESE  
a year.

## 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  
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



## 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.