



HOW TO

# Build a Charcuterie Board

*Step 1: Choose your plate or board (a cutting board, cookie platter, serving tray, etc.), ramekins, appetizer plates and cheese knives.*

*Step 2: Select your condiments (jelly, honey, mustard). Set down your ramekins on your board to create a structure. This will give you a rough guide for where you need to place all your items. Fill ramekins with your condiments.*

*Step 3: Choose a well-rounded selection of cheeses: soft (Brie, Goat, Burrata, Mozzarella), semi-soft (Gouda, Havarti, Cheddar), hard (Aged Gouda, Parmesan, Gruyere). When placing the different cheeses, spread them out on the board so they don't mix.*

*Step 4: Choose a selection of meats (prosciutto, salami, ham, bacon) that pair well with the cheeses you selected. Place the meats in a creative line down the center of the board.*

*Step 5: Select fruit (apples, pears, berries, grapes, olives, fresh figs) and scatter it around the board. This will bring in some color and will cover any gaps on the board. You can also add nuts if desired.*

*Step 6: Select your crackers and bread. Find some room on your board. If you're out of room, simply use a plate.*

*Step 7: For the finishing touch, garnish your plate with flowers, rosemary or sage to fill in the remaining gaps.*

*Step 8: Enjoy!*

