

# The Best Charcuterie Board



Building a board is all about playing with combinations and adding unexpected elements. Don't feel trapped by convention. Serve a variety of different milk cheeses, combine Italian and Spanish meats, add chocolate covered fruits — let your imagination be your guide.

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**PREP TIME**

15 mins.

**TOTAL TIME**

15 mins.

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**COOK TIME**

0 mins.

**SERVINGS**

8-10

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## Ingredients

- Quality Crackers and sliced French Bread — try a variety of flavors and textures

### CHEESE

- 1 French Soft White Rind Cheese — Brie, Camembert or Langres
- 1 Fresh Cheese — Feta or Goat Cheese
- 1 Semi-hard Cheese — Comté or Chavignol

### MEATS

- 2 oz. Prosciutto
- 2 oz. Parma Salami

### ENHANCEMENTS

— pick your favorites:

- Red seedless grapes
- Sliced sweet apple — Honeycrisp or Pink Lady
- Membrillo
- Green pimento olives
- Cornichons
- Roasted almonds
- Truffle infused honey
- Red pepper jam or jelly
- Dark chocolate pieces

## Instructions

Arrange your board in a whimsical manner, letting elements cascade over the edges. Resist the urge to match everything up in tidy assortments. Instead, set cheeses, meats and fruits together. The board should invite experimentation, encouraging guests to try different combinations. Do not precut your cheeses or pre assemble crackers with toppings. Take care to have a cheese knife and spoon for every element.

### Pro Tip:

Most cheeses are best served at room temperature, too cold and the flavors are muted, too hot and the textures will melt or sweat. Arrange the board 15 mins before your guests arrive and keep lightly covered in a cool, indoor space until it's ready to eat.