



## *Charcuterie Board*

### *Paired with Brut Rose*

- **Step 1: The Board**
  - Get a big cheese board.
- **Step 2: Charcuterie**
  - Some favorite meats are prosciutto, salami, bresaola, coppa, jamón ibérico, speck, chorizo. Try choosing a variety & mixing up the textures (one or two with a harder texture like salami or chorizo; something soft and rich such as prosciutto and coppa). Folding the slices in triangles or being creative with rolls or roses is a visually appealing and tasty!
- **Step 3: Cheese**
  - The other main ingredient we can't forget – cheese! Brie, Havarti, cheddar, chèvre, gouda, mozzarella, a spicier option such as pepper jack or a habanero cheddar – you name it. Get creative with colors, too! If you're serving hard cheeses, cut them into slices ahead of time to make it easier for guests to eat. It's best to offer a variety of milk as well, such as cow, goat, and sheep as they all have different tastes and textures.
- **Step 4: Bread & Crackers**
  - The next staple item is some form of bread or cracker to accompany the cheese and meats. While sturdy crackers or breadsticks are a classic, one of our favorites is a sliced baguette dipped in a touch of olive oil. This is especially great for spreading soft cheeses, but can also hold up to harder cheeses and the olive oil makes it extra flavorful. If you do use olive oil, opt for Extra Virgin Olive Oil as it is higher quality.
- **Step 5: Sides & Spreads**
  - You can't forget those sides and spreads to accent your base items and add some pizzazz to the mix. Embellish your board with cured olives, pepperoncini, artichoke hearts, and vegetables soaked in oil or vinegar. It's also great to include a few spreads to really enhance the flavors, such as jams and mustards. A tomato and red pepper spread, truffle, honey, spicy mustard, or a sweet fig jam all pair nicely with creamy.
- **Step 6: Dried Fruits & Nuts**
  - Mix in a colorful variety of fresh and dried fruit such as grapes, berries, dried apricots, sliced apples, or dried banana chips. These add a hint of sweetness, dimension, and color to the plate. Add a variety of nuts and don't be afraid to mix them up! Pistachios, almonds, and pecans (try candied pecans) are easy to snack on and pair beautifully with many types of cheese.
  - For a finishing touch, add some fresh herb sprigs such as mint or rosemary as a garnish!