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## **Bamboo Charcuterie Board Maker Roots To Table Recommends Article From Mediocre Chef**

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Roots To Table has shared a blog post from the cooking blog Mediocre Chef titled "How To Make A Completely Acceptable Charcuterie Board." The blog post is a beginner's guide on how to assemble a charcuterie board that encourages the reader to experiment with the culinary concept to their heart's delight.

A spokesperson for Roots To Table commented on the content of the blog post from Mediocre Chef by saying, "Though the blog is named Mediocre Chef, don't let the modesty of the website's title fool you. The tips and suggestions offered in the article are anything but mediocre and you will be hard-pressed to find better advice on the internet about serving a delectable platter. The article is long, and detailed, covering topics such as the types of foods that typically go on a charcuterie board including the meats, the cheeses, and the accompaniments, the ideal surface material for a charcuterie board, how to arrange the food on the board for the best presentation, and some of the writer's favorite charcuterie board ideas. We were delighted with the suggestions in the article and wanted to share it with our many dedicated customers who are looking for more information on how to make the most out of their Roots To Table Bamboo Cheese and Charcuterie Board purchase. We urge you to read the article yourself. If you take the blog post's advice and post your creation to Instagram, make sure to throw some love our way by tagging us."

The article touches on the origin of the term charcuterie and how it has evolved from its original goal of pork preservation to now being a reason to indulge in delicious meat and cheeses in the company of friends and family. It also stresses that even though there are conventions for what meats, cheeses, wines, and accompaniments pair well together, it is not an exact science and readers should feel free to mix and match the contents of their board based on their preferences. For the meats, it recommends Genoa salami, Prosciutto, Capicola, Sopressata, Coppa, Chorizo, Paté, or Terrine. For the cheese selection, it recommends adding at least one type of soft cheese, one type of hard cheese, and one type of blue cheese to the mix. It also recommends readers pick up small portions of cheese at the supermarket to try before committing to one that they enjoy. For the carbohydrate component, the blog post recommends sliced baguettes, water crackers, grain crackers, toasted flatbread, or sourdough bread. In terms of accompaniments, the blog post lists nuts such as almonds, cashews, and pistachios, fruit such as apples, pears, pitted dates, fresh berries, dried apricots, and figs, pickles such as olives, cornichons, and pepperoncini's, and other tasty items such as jams, preserves, dips, mustards, honey, and artichoke hearts.

The blog post also touches on the many different charcuterie surface options which include slate, wood, bamboo, marble, stainless steel, and mirrored glass board. When it comes to arranging the board, it appeals to the reader to follow a pattern that gives the board a sense of order and propriety. Starting from a spot on the edge of the board, one should go clockwise alternatively placing meats and cheeses and filling the gaps with accompaniments. The blog post also suggests thinking about the use of negative space to give the contents some room to breathe and to group items that should be enjoyed together.

The Bamboo Cheese and Charcuterie Board from Roots To Table is currently available on Amazon.com for the low price of \$49.77. For this price, the buyer gets a fully-featured charcuterie board experience that ships with several free tools for serving, slicing, and spreading. The board is made from sustainably sourced 100% natural BPA-free bamboo that does not stain or absorb any odors. The company also markets the cheese and knife board set as the perfect gift for important yearly occasions such as housewarmings, anniversaries, Cinco De Mayo, weddings, bridal showers, Mother's Day, Father's Day, bridal showers, 4th of July, birthdays, Valentine's Day, Christmas, and more.

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