



## **Roots To Table Promotes Blog Post Offering Tips On Styling Small Charcuterie Boards**

*June 28, 2022*

June 28, 2022 - PRESSADVANTAGE -

Roots To Table, an online store and manufacturer that is well-known for its 100% natural bamboo charcuterie board, is promoting a blog post from Food52 that offers tips and techniques for styling a visually appealing charcuterie board.

Food52 is a food blog that covers recipes from a wide gamut of culinary styles from all over the world. The article picked for promotion by Roots To Table was penned for Food52 by Marissa Mullen, a Brooklyn-based food stylist, cookbook author, photographer, and its resident cheese plater. Her best-selling cookbook *That Cheese Plate Will Change Your Life* is billed as a "step-by-step styling guide for crafting beautiful and delicious cheese plates as a form of creative expression." Marissa has years of professional experience in everything related to cheese and has been featured on reputed shows and publications such as *The Today Show*, *The Rachael Ray Show*, *Business Insider*, and *Vox*, among others.

The blog post opens with a small history lesson on the origin of the term charcuterie. Marissa then asserts that charcuterie boards can only be called so if they have plenty of meat offerings laid out. She introduces her favorite tips for plating meat on a charcuterie board by saying, "All that being said, charcuterie boards should

be flowing with meats galore?but how does one go about styling a slice of salami? Although these meats are delicious, they can look a bit lackluster just plopped on a board directly out of the package. I'm here to help with a comprehensive guide to charcuterie styling. The first thing to consider is the texture and size of the meat; diameter, thickness, and shape determine how you should fold or style each piece. For example, some slices of salami would be too small to fold into quarters, and slices of prosciutto might be too delicate to fold into a flower. Take note of the physical attributes before committing to a style.? Apart from discussing the importance of considering the shape and size of the meats, Marissa goes on to talk about several meat styling techniques such as the Quarter-Fold, the Half-Fold (& Ribbon), the visually enticing Meat Rose, and other styling methods such as slicing and wrapping.

A spokesperson for Roots To Table reacted to the blog post from Food52 by saying, ?Charcuterie boards are more than just a platter for serving meats. They are a canvas for creating beautiful works of art. A charcuterie board is not just a pleasure for the taste buds. When done right, it can appeal to all the senses. Laying down ingredients on a charcuterie board so that they look stunning is a non-trivial skill to master. The choice of meats and cheeses, their looks, and their textures are so diverse that making it all work together on a platter requires considerable forethought and planning. Moreover, apart from being appetizing to look at, it should also be functionally easy to use as you don't want multiple people struggling to pick their favorite item off the board and ruining it for everyone else. The blog post from Food52 covers most of the things that you need to learn to achieve finesse in plating up a well-organized and immaculately arranged charcuterie board. However, practice makes perfect and the only way to become an expert at charcuterie styling is to go forth and make it a regular part of your weekly or monthly routine. The more boards you plate up, the sharper will be your intuition on how these disparate elements should be placed. If you are looking for the perfect tool to make all of this possible, we recommend taking a peek at the Roots To Table Bamboo Cheese and Charcuterie Board Set. The 100% natural BPA-free bamboo material used to manufacture our charcuterie board is stain and odor resistant. It will serve you and your experiments in this traditional French culinary art form for a long time.?

The charcuterie board set from Roots To Table is currently on sale on Amazon.com for a great value of just \$29.77.

###

For more information about Roots To Table, contact the company here:Roots To TableAlan Burton8884102340care@rootstotable.com228 West Oak loopCedar Creek Texas78612

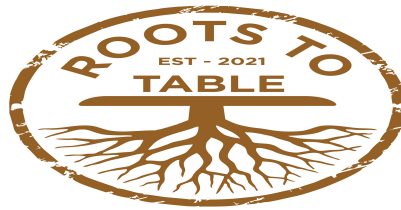
**Roots To Table**

*We promise to provide beautiful high-quality products and resources that help create WOW food experiences and positively impact our planet.*

Website: <https://rootstotable.com>

Email: [care@rootstotable.com](mailto:care@rootstotable.com)

Phone: 8884102340



*Powered by [PressAdvantage.com](https://PressAdvantage.com)*