



Roots To Table Recommends A Romantic Recipe For Lovers Of Small Charcuterie Boards

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Charcuterie board maker Roots To Table has recommended a cheese board recipe that its customers might find to be an appetizing option for intimate date nights. The recipe was published in a blog post titled "Date Night Cheese Board For Two" on the food and lifestyle website Broma Bakery.

Categorized under the website's savory appetizers section, the recipe is easy to recreate as it can be put together in less than 20 minutes. The writer introduces the concept of the romantic cheese board by saying, "Here's a date night cheese board idea for two? or for one because I'm not judging. But actually, this cheese board is an instant way to class up your date night in. So, cozy up to your BF, GF, or BFF and get a cheese-ing! I'm the type of person who really enjoys going out, and also really enjoys staying in. And for those nights that I stay in, I love making it feel just as special as if I had gone out. I keep things cozy, but also jazz them up a bit."

The blog post then acknowledges that, even though there are a lot of standout ingredients in the cheese board recipe, the addition of the homemade "Marcona" almonds is its most unique and tantalizing feature. The writer describes the process of making her own version of Marcona almonds by blanching a cup of Blue

Diamond Whole Natural Almonds, skinning them, and then roasting them in the oven at 350 degrees Fahrenheit for 5 to 7 minutes till they turn a light golden-brown color. Along with the homemade Marcona almonds, the other main ingredients for the recipe are blue cheese, Castelvetrano olives, and prosciutto. The recipe is finished by including sharp cheddar, Manchego cheese, red grapes, crackers, and microgreens for garnish. When it comes to plating up the board, the recipe recommends placing the cheeses first, followed by the grapes, crackers, and olives, and finally filling in the empty gaps with almonds and prosciutto.

A spokesperson for Roots To Table talks about the appeal of the "Date Night Cheese Board For Two" recipe from Broma Bakery by saying, "We love coming across new and interesting blogs with fresh ideas about how charcuterie should be done. There are endless ways to plate up a charcuterie spread and every board is a mix of the creator's personal taste, budget, and time constraints. In many ways, it is akin to artistic expression as it is bound by the same material and physical constraints. So, we were undoubtedly thrilled to come across this interpretation of the ideal romantic charcuterie board. The writer has really put her heart into picking the ingredients for the recipe and it shows. The enthusiasm with which she describes creating her own version of Marcona almonds is palpable. The professionally captured photographs of the final plated-up ingredients also look too tempting to ignore. We learned a lot from this blog post and we hope you can find something interesting in it too. If you already own a Roots To Table Bamboo Cheese and Charcuterie Board Set, we highly recommend giving this recipe a try. If you are looking for a charcuterie board to spice up or sweeten your date nights, we urge you to head over to its listing on Amazon.com and to order one for yourself or that special someone, today."

The Roots To Table Bamboo Cheese and Charcuterie Board Set is crafted from stain and odor resistant, sustainably grown, 100% natural bamboo wood. The generously sized platter comes in at a length of 13.3 inches, the same width, and a height of 1.4 inches. It features a slide-out tray that stores the stainless-steel utensils (3 knives and 1 fork) that ship with the cheese board set. The board's material is described as having an elegant grain finish and warm bamboo color that matches any kitchen décor, traditional or contemporary. The company also encourages its buyers to gift the product on special occasions such as housewarmings, weddings, anniversaries, birthdays, holidays, and more.

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Roots To Table

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positively impact our planet.

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